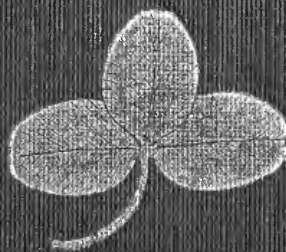


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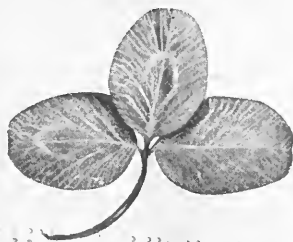
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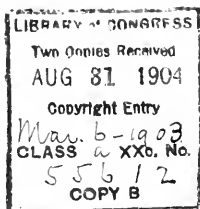




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MARY HARRIS FRAZER



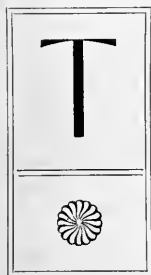
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TO
MY SON AND DAUGHTER
I AFFECTIONATELY
DEDICATE
THIS VOLUME

*“It is the bounty of nature
that we live, but of philosophy
that we live well.”*

—SENECCA.

P R E F A C E



HERE have been many cook books published in America, but fully aware of this fact and of their excellence, the author of this volume yet claims for her work an entirely unique value. Receipts are found herein which have been collected for generations, including Creole and French receipts known only to the wealthy planter families of the far South, whose trained *chefs* seldom liked to reveal the secret of their delicious creations. Having spent her girlhood as a resident of Louisiana, the author early conceived the idea of collecting formulas for all the delicacies of the table served in the homes of her relatives and friends. In later years, coming further North, all that was best in Virginia and Kentucky cookery she also obtained, and it is not claiming more than truth to state that a more comprehensive cook book has never been issued in the South.

MARY HARRIS FRAZER.

... SOUPS ...

Kentucky Burgoo.

Twenty-five gallons of water, 5 shin bones of beef, 1 blade of beef, 12 chickens, 1 bushel Irish potatoes, 12 cans tomatoes, 12 cans corn, 1 peck onions. Wash the meat carefully, put on with water to boil 3 hours, then add prepared vegetables with pepper and salt. When done, chop meat and return to kettle. Cook burgoo 12 hours.

This quantity makes 60 gallons of burgoo.

Tomato Soup, With Stock.

Take the bones and trimmings from a roast, with any scraps of meat. Put in a kettle and cover with cold water; have twice as much water as meat. Add 1 onion, 2 whole cloves, 6 pepper corns, a piece of celery root, and 1 tablespoonful of salt. Let it cook 4 hours, skimming often; then add 6 sliced tomatoes, or a one-quart can of tomatoes. Cook 1 hour longer, then skim out the bones and meat and strain the liquor through a puree strainer, rubbing all the tomato pulp through. Heat again and thicken with 1 tablespoon butter and 1 of flour well blended. Boil a minute and serve.

Cream of Cauliflower Soup.

Heat 1 pint of chicken or veal stock, 1 pint of milk, $\frac{1}{2}$ coffee cup of sweet cream. When boiling thicken with 1 tablespoon of fine whole wheat flour; add salt and white pepper. Cook half a cauliflower in boiling salted water 20 minutes. Cut off the little flowerets, using none of the stalk; put in enough to thicken the broth.

To Prepare Stock for Use.

The stock may be seasoned only with pepper and salt. Remove fat from stock, and put one quart of this liquid into kettle over a quick fire. Simmer carefully, and more stock may be added: also one bay leaf, three sprigs of parsley, $\frac{1}{2}$ blade of mace, a little thyme, or summer savory. Vegetables may be added in proportion of $\frac{1}{2}$ tablespoon each, of onion, carrot and turnips to each quart of soup—these should be cut fine, and scalded before adding to soup. Simmer 1 hour; it can be then strained and set away or allowed to settle. It may be used for clear soup or served as a vegetable soup.

Thickening for Soup.

Soup may be thickened with bread, instead of flour, corn starch or arrowroot. When this is used, force meat balls, egg or spinach balls may be served in it, instead of vegetables. The French and German rules say bread must be saturated with broth and fat from top of kettle, and baked until broth has evaporated and crusts are brown. Otherwise the bread should be dried, and browned lightly. Add a small amount of stock, and simmer until soft. Stir until reduced to a panada. Two tablespoons of dried bread crumbs to 1 quart of soup. Strain again. The German rye bread is excellent for this thickening. It may be used with stock, or simply boiled in water, and enriched with eggs. Or use Caraway sauce and toasted brown sugar.

Soup Stock.

Meat bones for stock must be absolutely fresh, and about equal in proportion. Hock or shins of beef, ends of rib roast, and portions of the neck or shoulder are suitable. The first mentioned furnish chiefly gelatine, the latter yield flavor. Sponge outside of bone with a cloth wrung out of warm water, but do not wet the freshly-cut surface of meat. Cut meat from the bones and put in soup kettle, having first inserted in it a perforated plate to prevent bones from touching bottom of kettle. It should have a close-fitting top. Place the meat upon the bones and cover with cold water. It should be at least an hour in coming to a boil. Let it boil gently 5 minutes, then put on back of range to simmer 8 hours. After cooking 2 hours, seasoning is added: 1 level teaspoon of salt and 4 pepper corns to each quart of liquid. After it has been strained the meat and bones with 2 quarts of water simmered 2 hours will yield a stock of lighter quality, but of much value, which may be used for tomato, bean or clear soup. Cool stock quickly and put in ice box until needed for use. Skim off all grease and strain again.

Tomato Puree.

Take 1 quart of tomatoes and put them on to cook; when hot add a pinch of soda, let it foam, skim well and press through a sieve: set on back of range to keep hot. Have 1 quart of milk in double boiler, after it boils add 7 butter crackers that have been pulverized, a large lump of butter, pepper and salt. When ready to serve, add tomatoes to the milk.

Soup Stock.

Meat and bones for soup must be absolutely fresh. Hock or shin of beef or end of rib roast and portions of neck and shoulder. The first mentioned furnish chiefly gelatine, the latter give flavor. A knuckle of veal, or the bone trimmed from a leg of mutton, and a few ounces of sliced ham may be used in making stock or soup. Sponge outside of meat with a cloth wrung out of warm water, but

do not wet the freshly-cut surface of meat. Cut meat from bones and put in a soup kettle. Put a perforated pie pan in bottom to prevent meat touching the bottom. Cover with cold water and simmer one hour. There should be a close-fitting top on kettle. Then boil 5 minutes and put on back of range to simmer 8 hours.

Consomme.

Cut 3 pounds of lean beef in small pieces, with 1 large carrot and 1 large onion. Have the vegetables washed and peeled, then put with the beef 4 cloves, salt and pepper to taste, a very small piece of red pepper pod. Put this in a soup pot with 1 tablespoon of butter, then fill up the pot with stock from a boiled chicken. You can boil the carcass of a roasted turkey, and put this stock in instead of the chicken. Let it come to a good boil, skim thoroughly, and set pot on back of range to simmer slowly 4 hours. Strain this and keep in cool place until the next day. Skim off all grease, put in porcelain kettle with the well-beaten white of 1 egg, let it come to a good boil and serve very hot. One teacup of sherry wine may be added if desired.

Thickening for Soups.

Soups are thickened with flour, corn starch or rice flour, 1 tablespoon for each quart of soup, heaping if flour is used; scant if rice flour or corn starch. Mix flour with cold water to a smooth paste, then add liquid until it is easily poured into soup. Let it boil 20 minutes. If butter is used, put in a saucepan, and when bubbling stir in flour quickly until smooth; then add gradually 1 cup of hot soup; it should be thin enough to pour. In vegetable soups or purees as soon as butter and flour are blended it can be added to the soup. If a brown thickening is desired, melt the butter and let it become brown, then add the flour at once and stir quickly. Add water or soup gradually. Flour that is browned while dry colors, but does not thicken. Thickened soups should be of the consistency of good cream. Purees are thicker.

To Clear Soup Stock.

Remove fat and allow the white and shell of 1 egg for every quart of stock. If you wish to flavor the stock more highly, add $\frac{1}{2}$ a saltspoon of celery seed, and the thinnest possible shavings from the rinds of half a lemon. Add also the lemon juice, and more salt and pepper if needed. Mix celery seed, lemon and egg with the cold stock and beat well. Stir constantly until liquid is hot, then allow it to boil 10 minutes. Put on back of range, and add $\frac{1}{2}$ cup of cold water. Let it remain 10 minutes, then strain through cloth wrung out of hot water, which must be placed in a colander. Allow it to drain slowly. Serve as a clear soup. Heat to boiling point and have in tureen thin slices of lemon, 1 wine glass of sherry wine, yolks of hard boiled eggs, or delicately flavored force meat balls.

Tomato Soup.

Two cans of tomatoes, 2 pints of new milk, 6 butter crackers, 1 cooking spoon of butter, $\frac{1}{2}$ teaspoon of soda, salt and cayenne pepper to taste. Rub the tomatoes through a sieve, put them into a saucepan and boil. Stir in the soda until it ceases to foam, add the milk, let it boil for 5 minutes, stirring all the time. Take from fire, add crackers, salt and pepper.

Cream of Celery Soup.

Take 6 stalks of celery cut into pieces and put on the fire with 1 quart of boiling water, and the same quantity of milk or cream. Let it simmer until celery is tender, then pass the whole through a sieve. Take a piece of butter the size of an egg, when it bubbles add 2 tablespoons of flour, rub until smooth and let cook 2 or 3 minutes. Add the liquid that has been strained, stir until it boils, season to taste. Add the yolks of 3 eggs, dissolved in 1 cup of sweet cream. Asparagus or cauliflower can be used instead of celery.

Asparagus Soup.

Take 3 pints of beef soup or stock, 20 heads of asparagus, small quantity of cream, butter, flour and a little spinach. Cut tops off asparagus about $\frac{1}{2}$ inch long and boil the rest, use all the tender portion and run through a sieve, add salt. Warm 3 pints of stock and add a roux made of a small piece of butter and 1 heaping teaspoon of flour, stirring in 3 tablespoons of cream. Color soup with 1 teaspoon of spinach, and just before serving add asparagus tops which have been boiled separately.

Tomato Bisque.

One can of tomatoes put in double boiler. When it begins to boil stir in a half teaspoon of soda. Let it foam, then strain through a sieve, add 1 teaspoon of corn starch, and set on back of range.

Put on 1 quart of cream to boil, with butter size of an egg. When ready to serve add cream to tomatoes, also 1 can champignons, without liquor, that have been boiled and chopped. Serve hot.

Bouillon Soup.

Three pounds of beef chopped fine. Put on in cold water, 1 quart of water to a pound of meat, 1 carrot, 1 turnip, 1 onion and a little parsley. Set on back of range to simmer, skimming constantly. Remove meat and strain soup. Beat white of egg. Chop another onion and put in with the egg. Drop in a little piece of lean ham; salt and pepper. Let come to a boil. Strain through a cloth into tureen.

Clam Broth.

Twenty-five clams washed and drained; steam until the shells open easily. Save the juice and add enough water to make 1 quart.

With a pair of scissors trim off the soft part of the clam and reserve to serve with the broth. Chop the tough portions a little, and simmer for 15 minutes in the broth. Strain, add pepper and salt. Serve in bouillon cups. The reserved portion, serve with melted butter and lemon juice poured over it.

Vegetable Soup.

One soup bone, 1 quart of canned tomatoes, 3 Irish potatoes, 1 gallon of cold water, pepper and salt. Wash bone and put in soup pot with water. Simmer for 3 hours, skimming constantly; then press tomatoes through sieve and add to soup; also potatoes diced, black pepper and salt. Cook 2 hours longer; then add 2 tablespoons of sifted flour, made into a paste with cold water. Stir well to prevent lumping. Cook about 15 minutes. Serve soup in hot tureen.

Oyster Soup.

One quart of oysters, 1 pint of cream, 1 pint milk, 12 butter crackers, 1 tablespoon butter, pepper and salt. Put cream and milk in double boiler. When it comes to boiling point add crackers pulverized, with pepper and salt, butter and oysters drained of liquor. A little chopped celery may be added. When oysters curl, serve immediately in hot tureen.

White Navy Bean Soup.

One gallon of cold water, 1 pint of navy beans, pepper and salt. Cover beans with cold water and soak 12 hours. Then drain off water and put beans in soup pot with the cold water. Boil 5 hours, then put through a colander; return to pot and season the soup. If not thick enough, add a little thickening. Boil 10 minutes and serve.

Black-Eyed Pea Soup.

Four quarts of cold water, 1 pint of black-eyed peas, pepper and salt. Cover peas with cold water and soak 12 hours. Drain off water. Put peas in soup pot and add 4 quarts of cold water, pepper and salt. Boil 5 hours, then put through sieve and return to pot. If not thick enough, add a little thickening. Boil 10 minutes and serve.

Bouillon.

A 2-pound knuckle bone of beef, 5 quarts of cold water, 2 large carrots, 1 large onion, 14 cloves, $\frac{1}{2}$ can of tomatoes, 1 level tablespoon of salt, a dash of cayenne pepper. Wash bone and put in soup pot, with the cold water, tomatoes, carrots, peeled and sliced, onion with the cloves stuck in it, salt and cayenne pepper. Simmer 9 hours; there should be 4 quarts of liquid remaining. Strain through flannel bag into tureen. Set aside until next day. Then strain into saucepan, adding 2 tablespoons of tomato catsup, a caramel made of $1\frac{1}{2}$ heaping tablespoons light brown sugar, white of 1 egg slightly

frothed and the shell; boil about 1½ hours; then strain 3 times. Serve hot in bouillon cups with wafers.

Puree of Lima Beans

One pint of lima beans soaked all night in cold water, then boil the water or stock with 1 pint of tomato juice for 3 hours. Press through sieve, add cayenne and black pepper and salt, and a dash of onion juice; add 1 tablespoon flour and 1 tablespoon melted butter; stir until smooth; then pour in 1 cup of hot soup and stir hard, then add to soup. Slice 3 fresh tomatoes quite thin and put in soup, let come to boiling point and serve at once.

Puree of Cucumbers.

One quart of milk, 1 quart of veal broth, 3 cucumbers, ½ pint of cream, 2 ounces of butter, ½ teaspoon sugar. Pare cucumbers and cut in slices; boil with water 5 minutes. Drain and cook in saucepan with 1 tablespoon of butter, salt, white pepper and nutmeg. Cover and simmer 1 hour. Bring milk and broth to boiling point, thicken with a little flour, stir to prevent lumping; boil 15 minutes. Press puree through sieve, return to saucepan with cucumbers, heat to boiling point; add cream, sugar and, if not rich enough, 1 dessert spoon butter. Serve with croutons in hot tureen.

For Bouillon.

Allow 1 pound of meat and bone to each pint of broth; season with salt, pepper, onion and cloves. Prepare soup the day before it is to be used, as all grease must be removed while it is cold.

Spinach Soup.

Use 1 peck of spinach, wash it thoroughly and chop fine, put piece of butter in saucepan, size of an egg; when hot add 1 onion chopped fine; fry until brown, then add 2 tablespoons flour, stir a few minutes. Add chopped spinach, stir well, then add 2 quarts water. Let it simmer half an hour, put through sieve, season just before serving. Add 3 yolks dissolved in 1 cup of cream.

Cream of Celery Soup.

Scrape thoroughly and parboil 2 cups of celery, cutting into small pieces. Put into 2 cups of water for 10 minutes, then drain and add 2 cups of chicken stock with a thin slice of onion. Cook until it is soft enough to mash. Replenish with water if the stock is reduced in boiling. Have the same amount of liquid when done as started with. Rub through a sieve, then add 1 tablespoon of butter and same of granum, which must be cooked but not browned; also add 2 cups of hot milk and 1 cup of cream, 1 teaspoon of salt and a little pepper. Let come to a boil and serve at once.

Bouillon.

Two pounds of shank soup bone crushed, 2 gallons of cold water, 1 onion with 14 cloves stuck in it, 2 large carrots sliced, 2 parsnips sliced, 1 can of tomatoes, 2 tablespoons caramel, 1 well-beaten egg with shell, 1 even tablespoon salt, 1 teaspoon of black pepper. Put bone and all vegetables in kettle with the cold water and simmer slowly for 10 hours. Then strain through several thicknesses of cloth and squeeze well to extract juice. Set away until next day, then skim off grease and strain. Put bouillon in kettle, adding the caramel, egg and shell; let it boil up 3 times, then strain again. Set aside to congeal; heat when ready to serve, or it may be served in cups as a jelly.

Tomato Soup.

Take 1 quart can of tomatoes, add to it 1 onion, 1 turnip, 1 carrot, salt and pepper. Cook 1 hour, then press through a sieve. Return to kettle and add 1 kitchen spoon of butter and 1 heaping teaspoon of flour made into a paste with cold water. Let come to a boil and serve.

Gumbo.

One chicken, 4 tomatoes, 2 ears of corn, 2 quarts of water, 1 quart okra, 1 onion. Cut up chicken and put in salted water 1 hour. Fry the chicken, then remove from the skillet and fry sliced onion with the fat of the chicken. Brown 2 tablespoons of flour in the same fat. Put chicken in kettle with 2 quarts of water. Mix browned flour with the other quart of water and add to chicken. Slice the okra and tomatoes, cut the corn from cob, put all in the kettle with 1 corn cob, adding salt and pepper to taste. Set on back of range to simmer for 4 hours. Serve rice with gumbo.

Gumbo.

One large chicken, 4 quarts of boiling water, 2 quart cans of Dunbar's okra, 4 ears of corn, 1 ear cut from the cob, 1 pod of red pepper, 1 onion, salt to taste. Cut up chicken, put in salted water for 1 hour, and fry a chestnut brown; also fry the onion. Add this to gumbo with the corn, okra and pepper. Cook 4 hours. Serve with rice.

Vegetable Soup.

Take soup bone and crush, put in kettle with 1 gallon of cold water, cook 4 hours. Two hours before the soup is done add 1 quart of peeled tomatoes and a half hour before serving add half a pint of sliced Irish potatoes and a half pint of tender corn. Then serve.

Beef Puree.

One pint of good beef broth. Boil in it 1 tablespoon of scalded sago, until soft and partially dissolved. Add the yolk of 1 egg mixed

with a little broth. Heat for 3 minutes, then stir in 2 ounces of tender raw beef reduced to a pulp and free from fat. Nice for the invalid or old persons.

Oxtail Soup.

Wash and cut up 2 oxtails, separating them at the joints. Select about half of the nicest joints to brown in hot fat before cooking. Cover with water and simmer until tender. Remove the brown joints and boil the rest to pieces. Strain, cool and take out fat. Re-heat this stock, adding 1 quart of strong brown stock, more pepper and salt if needed, and the reserved joints. Serve very hot, with wafers.

White Soup.

One large knuckle of veal thoroughly cracked, 3 quarts of cold water, 1 tablespoon salt. As it boils skim well and add 1 scraped carrot, 1 white turnip, 3 leeks, 1 parsley root and 2 white stalks of celery. Boil slowly for 6 hours, then strain through a wet cloth into a stone jar, and when cold remove all fat. Take a very small head of firm white cabbage, shred it fine and put in a pan in which 1 tablespoon of butter is bubbling; covering closely for a few minutes. Then add 1 pint of water, 1 teaspoonful of salt, 1 half teaspoon of white pepper, and stew half an hour. Put mixture through a puree sieve. Bring the white broth to boiling point, in the meantime making a thickening of 2 tablespoons of flour and 1 tablespoon butter. Stir until smooth, but not brown. Add boiling soup slowly and stir constantly until creamy. Then pour into the soup and add the puree of cabbage and $\frac{1}{2}$ coffee cup of cream.

Potato Soup.

Nine good size potatoes, $\frac{1}{2}$ an onion, 1 tablespoon chopped parsley, 2 quarts of good stock, salt and pepper to taste. Slice the potatoes and onion and put in a saucepan, with 1 large tablespoon of butter. Cook until a light brown, then add the stock and parsley. Cook potatoes done, then put through colander; add to soup, boiling 6 minutes. Just before serving stir in 2 well-beaten yolks.

Soup Stock.

Raw bones and the bones from cooked fowls may be utilized by adding water to them and cooking several hours. Skim off grease and put in a jar until needed. Clear it with the shells and whites of 2 well-beaten eggs.

Beef Tea.

Take 2 pounds of lean beef chopped finely, put this in double boiler with enough cold water to cover it. Let it steep 1 hour, then simmer for 3 hours; season with salt and pepper. Strain through a cloth that has been dipped in cold water.

For invalids, heat the quantity required and serve.

Beef Tea.

One pound of lean beef, 1 large soup bone, 1 small onion with 14 cloves stuck in it, 1 bunch of celery, or celery seed. Wash beef and soup bone, and put in kettle with 1 gallon of cold water. Boil until reduced to 3 pints. When done set away to cool. Skim off grease. When ready to serve return to kettle and add 1 dessert spoon of toasted brown sugar, salt and pepper.

Crab Gumbo.

One knuckle of veal, 2 large onions, 1 heaping pint okra, 6 large crabs, 1 gallon water, salt and pepper to taste. Slice onions and okra and fry in butter; add a little pepper and salt. When a chestnut brown put in kettle with the boiling water, and when half done, have the crabs fried in butter and add to soup. Let it cook $4\frac{1}{2}$ hours, then serve.

Beef Tea.

One pound of lean beef, 1 soup bone, 1 small onion with 14 cloves stuck in it, bunch of celery or some celery seed. Wash beef and soup bone, and add to it one gallon of water. Boil until reduced to three pints. When done set away to cool; skim off all grease. Just before serving return to kettle and add 1 dessert spoon of toasted brown sugar, salt and pepper.

Beef for the Invalid.

Take a piece of lean beefsteak and put it in a kettle of hot water for 1 minute, or until seared; then chop very fine and spread on thin slices of bread; add a little pepper and salt.

Consomme.

Two pounds of lean beef, 2-pound knuckle of veal, 3 quarts of cold water, 2 stalks of celery, 1 small onion, 2 slices of carrot, a little parsley, 2 pepper corns, 6 cloves, salt and pepper. Cut beef in small pieces, also the veal. Put 1 tablespoon of butter in saucepan with the meat; cook a nice brown. Add 1 quart of water and cook 1 hour, then add 2 quarts of cold water and cook slowly; simmer for 6 hours, skimming often. One hour before soup is done put in the vegetables that have been nicely browned in butter, add also the herbs, spices and salt. Remove from fire and strain. Put back on fire and add 2 tablespoons of caramel, the shells and whites of 2 partially beaten eggs. Serve hot.

Bouillon.

Take 2 large soup bones very lean, 2 onions with 1 dozen cloves stuck in them, 2 carrots, 2 parsnips, 1 pint of tomatoes or 1 teacup of tomato catsup, 1 teaspoon of black pepper, a dash of cayenne pepper, salt and 6 quarts of water. Let boil 6 hours; as it is reduced, add more water, keeping always the original quantity. When

the meat and vegetables are thoroughly done strain, without mashing, through a double cloth. Set away until next day. Skim off grease and put in a porcelain kettle to cook. Add a caramel made of 1 teacup of brown sugar melted, the juice of 2 lemons, the grated rind of 1 lemon, whites and shells of 3 eggs. Let this boil half an hour, or until it looks clear; have cotton well rinsed and strain again. Add 1 teacup of best sherry wine just before serving.

Clear Soup.

One large chicken, 2 pounds lean beef, enough cold water to cover it, 1 carrot sliced. Boil until thoroughly done. Let stand 12 hours, skim off grease and strain the liquid. Put in porcelain kettle with a caramel, and the frothed white of 1 egg with shell; boil about 10 minutes and strain through flannel bag.

Gumbo Fille.

Take 1 large chicken and fry in butter, with 1 onion chopped finely (prepare chicken day before needed). Pour into a covered dish with the gravy and set away until next day. Then to the chicken add 3 quarts of cold water and cook until done. Remove chicken from kettle; have 2 large spoons of gumbo fille powder; put in cup with cold water, stir until ropy; then add this to the soup and boil. Take 1 quart of large oysters, plump in their liquor, drain on a sieve; add them to gumbo, also the chicken. Have 1 pint of rice well cooked and serve at same time.

Oyster Gumbo.

To 1 quart of oyster juice add 1 pint of boiling water; boil 10 minutes, then have 2 heaping tablespoons of gumbo fille powder in cup and add to it cold water; stir until ropy. Add to oyster juice and boil 20 minutes, then put in oysters with salt and cayenne pepper. Let come to boiling point and serve very hot.

Congeaed Bouillon.

One knuckle of veal, 3 pounds of lean beef, 1 slice of raw ham, $\frac{1}{2}$ gallon of water. Wash the meat, then add water and let it simmer more than 1 hour; remove scum. Add the vegetables and seasoning, 1 teaspoon of celery seed or bunch of celery, 1 onion with 14 cloves stuck in it, 3 blades of mace, 2 bay leaves, 1 large carrot, salt to taste. Strain meat from soup and strain second time through a cloth dipped in cold water. Put back in kettle and add $\frac{1}{2}$ box of gelatine that has been dissolved in cold water, the whites of 6 eggs beaten to a froth; also the shells, that have been washed and the juice of 1 lemon. Let come to a boil. Pour in 1 tablespoon of ice water and strain again, adding 1 teacup of sherry wine. Put soup in a bowl; when congealed fill bouillon cups and serve.

Mock Turtle Soup.

Take 1 quart of soup stock and add to it 1 pint of cooked calf's head, cut in small pieces, cayenne and black pepper, salt and 1 tumbler of sherry wine. Boil 15 minutes and serve with thin slices of peeled lemon; put 2 slices in each plate and serve very hot.

Cream of Celery.

Put 1 tablespoon of butter in frying pan; add 2 stalks of celery cut in small pieces, then add 1 quart good soup stock, pepper and salt. Let boil half an hour. Put through fine sieve and add 1 quart of soup stock; thicken with 2 teaspoons corn starch, dissolved in $\frac{1}{2}$ teacup of water, add 1 heaping tablespoon of butter and serve.

Glaze.

Glaze is simply clear stock boiled down to $\frac{1}{4}$ of its original quantity. Put 2 quarts of rich strong stock in saucepan and boil uncovered until reduced to 1 pint. Keep in a sealed jar in a cool place. It is excellent for browning meats that have not been colored by cooking. For enriching a weak stock or gravy or adding flavor and consistency to sauces it is excellent.

Winter Julienne.

One quart brown stock, 1 pint mixed vegetables, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ saltspoon pepper. Dice the celery, turnips, carrots and a small onion cut in half. Some cabbage coarsely chopped may be added. Cook the vegetables in boiling salt water until tender. Drain them and add to soup a few minutes before serving. Macaroni and tapioca may be similarly prepared and substituted for the vegetables.

Summer Julienne.

One quart of consomme, $\frac{1}{2}$ cup cooked onions cut in rings, $\frac{1}{2}$ cup of cooked peas, $\frac{1}{2}$ cup of asparagus tips, $\frac{1}{2}$ cup of cooked string beans, salt and pepper. Heat the vegetables, put them into soup tureen and pour over the boiling soup. Serve at once.

Velvet Soup.

One quart of good stock, 1 coffee cup cream, seasoned to taste. Pour it boiling hot on the beaten yolks of 4 eggs diluted with $\frac{1}{2}$ cup of cream. Reheat and serve at once in bouillon cups.

Okra Soup.

One quart okra, 1 quart tomatoes, $2\frac{1}{2}$ pounds shin of beef, cayenne pepper and salt. Cut the okra in small pieces, skin and slice the tomatoes. Cut the meat in thin slices across the grain, and put all together with 3 quarts of cold water. Bring to a boil, and simmer gently 6 or 7 hours. Skim well at first, add salt and pepper at the end of first hour. Remove all bones and skim off grease. It is then ready to serve.

Oyster Soup.

One quart of cream, 1 quart oysters, 1 kitchen spoon of flour, $\frac{1}{2}$ coffee cup celery, 1 tablespoon butter, salt and pepper, Let cream come to boiling point, then add oysters drained from liquor, flour that has been sifted, celery cut in blocks, salt, pepper and butter. Serve as soon as it boils.

Chili Con Carni.

One small bowl of chopped beef, 8 large fresh tomatoes, 2 tablespoons cooked Chili beans, 1 large onion, $\frac{1}{2}$ small Chili pepper, 1 teaspoon sugar, 1 teaspoon salt. Pare tomatoes and chop with other ingredients. Put in soup kettle with a little water and boil half an hour. Mix 1 tablespoon flour with cold water and add to soup 15 minutes before removing from fire. Serve hot for dinner or luncheon.

Oyster Soup.

Let 1 quart of milk come to a good boil, add about 1 dozen crackers pulverized, also pepper and salt, then the oysters, a piece of butter, and 3 tablespoons of chopped celery. Let all come to a boil, and serve immediately.

Clear Soup.

Take a good size soup bone and cover with water, let it cook 1 hour, add 1 carrot sliced, 1 turnip and a little parsley chopped fine. Skim off grease. Let simmer for about 5 hours, then pour into a bowl until next day. Skim off grease and put into a kettle with 1 tablespoon of brown sugar that has been toasted, the white of 1 egg well beaten, cayenne pepper and salt. Let come to a boil, pour into tureen adding 1 teacup of wine. A few peas can be put into each plate if desired.

Pea Soup.

Put on pea hulls and let them boil 2 hours, then strain through a colander, and add 1 pint of new milk, pepper and salt. Let it boil about $\frac{1}{2}$ an hour, add a few peas while it is cooking, then serve.

Pepper Pot.

Boil the tripe the day before you wish to make soup. To 1 quart of tripe, cut into small dice, add 1 quart of sliced raw potatoes, and 1 chopped onion. To this add 2 quarts of water, or chicken stock is better. Boil until potatoes are done. A few minutes before you are ready to serve, add the dumplings, and Worcestershire sauce to taste.

Dumplings—1 pint of flour, a little salt and 1 heaping spoon of baking powder mixed with sweet milk. Mix with tablespoon and do not make too stiff, drop into the soup with spoon. Add butter if not rich enough. Do not let boil too long, or they will be hard.

Farina Soup.

One pint of new milk, 1 pint of boiling water, 4 tablespoons of farina, $\frac{1}{2}$ teaspoon salt. Sprinkle farina into boiling water gradually; cover and let it boil slowly 30 minutes, then add milk. Beat yolks of 3 eggs light, add 3 tablespoons cream. When ready to serve soup add eggs and cream. Stir well and pour into hot tureen.

Noodles.

Take $1\frac{1}{2}$ quarts of good beef stock, put in soup pot and boil; season with salt and pepper. Fifteen minutes before serving, drop noodles in soup with spoon. A little thickening may be added to soup if required.

Barley Soup.

Two pounds beef soup bone, trimmings from shoulder and neck, 6 quarts of cold water, 4 ounces barley, 4 pepper corns, 1 carrot, 1 turnip, 1 onion with 6 cloves stuck in it, 1 leek, 1 stalk of celery, salt to taste. Wash the meat and put in soup pot. Add the water and vegetables and seasoning; simmer 3 hours. Wash the barley and boil separately in 1 quart of salted water 2 hours. Dice some mutton, and cook separately in some of the broth for 1 hour. Drain meat into mutton broth, then drain water from barley; skim grease from broth and strain 3 quarts of broth over the meat and barley. Boil 10 minutes; add a caramel made with $1\frac{1}{2}$ tablespoons light brown sugar. Serve hot.

White Soup.

Boil 1 large chicken until done. There should be 1 quart of liquor left, into which put a few pieces of mace. Leave it to simmer while preparing the paste. Cut white meat from the chicken. Blanch 12 almonds and pound them fine in a mortar, add the chicken, little at a time, and pound with the almonds until smooth. Add the yolks of 4 hard boiled eggs and 4 biscuits that have been grated and soaked in 1 pint of milk. Pound until all is smooth, strain the liquor and thin the paste; put the other half in a kettle and let come to a quick boil. Add thickening, and let it simmer a few minutes to avoid having it curdle.

Gumbo.

Put on a soup bone with 3 quarts of cold water, let it simmer for 3 hours. Add half of a fried chicken, 1 pint of orka, 1 teacup of rice, 1 Irish potato and 1 onion. Let it boil until reduced to 2 quarts. Add a small quantity of finely chopped ham, salt and pepper to taste. Put on soup bone at 9 o'clock, adding chicken and ham at 11 o'clock, and the vegetables at 12 o'clock.

Black Bean Soup.

Soak 1 coffee cup of beans at night. Put on next day with a

knuckle of veal or a soup bone. After 4 hours boiling take off and strain. Shred some of the meat and put back into the kettle with the soup. Thicken with 1 heaping tablespoon of browned flour, salt and pepper to taste. While cooking add spice and cloves. When done pour into tureen and add 3 hard boiled eggs sliced, 2 lemons, 1 tea cup of port wine. Serve at once.

Noodles.

Half pound of flour, 3 eggs, 1 teaspoon butter, 2 tablespoons lukewarm water. Sift flour on marble slab; stir the water and well-beaten eggs together for several minutes; gradually add the flour. Knead paste for 10 minutes, folding over like bread dough; then set aside for 20 minutes. Roll noodles quite thin, and cut into strips 2 inches wide. Leave them on board half an hour to dry. About 1 cup of noodles is required for 1 quart of consomme. Boil rapidly for 10 minutes in soup, and it is ready to serve.

Soup Paste.

These pastes may serve as a garnish for consomme or puree. A mixture of cream and eggs form their foundation. To make paste, break in a bowl 4 yolks and white of 1 egg, a dash of cayenne pepper, salt and nutmeg. Beat egg and seasoning together. Then add 1 gill of cream and 1 gill of milk. Strain through a fine sieve, put in timbale molds and place them in pan, surround with boiling water, set pan in oven until the paste is firm in center. When cool cut in slices of fancy shape. Place in tureen and add 1 quart of consomme. Serve at once.

Corn Chowder.

One and one-half pints of fresh sweet corn, $\frac{3}{4}$ pint potatoes. $\frac{1}{4}$ cup of butter, 1 pint new milk, 3 tablespoons flour, 1 coffee cup croutons, 2 hard boiled eggs, salt and pepper. Cut each row of corn and scrape the cob. Cover cobs with cold water and boil 25 minutes. Pare potatoes, and cut into small dice, pour over boiling water; drain and set aside while cobs are boiling. Remove the cobs, add potatoes, pepper and salt. When they are nearly done, add milk and corn and cook 6 minutes. Cook flour in hot butter, add 1 coffee cup of corn liquor. When thick, add to chowder, also white of eggs chopped fine and yolks rubbed through a sieve. Serve with croutons.

Turtle Soup.

After turtle is killed, let bleed 12 hours, open the side, remove meat and cut in small pieces, then blanch 5 minutes in boiling water. If turtle is medium size, take off shell and put in soup kettle, cover with white broth, adding 1 teaspoon of pepper corns, 1 dozen cloves, 2 sprigs of thyme, 4 bay leaves, salt to taste; boil 1 hour. Then strain the broth, remove bones and dice the meat. Boil the broth until reduced $\frac{3}{4}$ in quantity, then add meat and boil 10 minutes. When ready to serve, add 1 tumbler of Maderira wine. When turtles cannot

be obtained, get 1 pint of canned turtle meat and prepare soup same way as when using live turtle. Soup will keep a long while if put in stone jars, and when cold pour hot lard over the top. Reheat when needed for use.

White Soup Stock.

Three-pound knuckle of veal, 1 pound lean beef, 3 quarts boiling water, 1 onion, 6 slices of carrot, 2 pieces celery, 4 pepper corns, $\frac{1}{2}$ bay leaf, 2 sprigs thyme, 6 cloves. Wash the meat and cut in small pieces; put bone and meat in kettle, cover with cold water and bring to boiling point, then drain off the water. Return to kettle, add vegetables, 3 quarts of water and the seasoning, boil 4 hours. The stock should be reduced $\frac{1}{2}$.

Shrimp Soup.

One quart of oysters, 1-pint can shrimps, $\frac{1}{2}$ coffee cup cream, 1 pint of veal stock or water, 1 tablespoon butter, 1 tablespoon flour, cayenne and black pepper, and salt. Parboil the oysters, then strain liquor and put in saucepan to boil with the stock or water. Thicken soup with flour cooked in hot butter, add pepper and salt. Cut shrimp fine, and remove the black vein. Add them to soup, and simmer five minutes, then put in the oysters and cream, when hot serve.

Brown Soup Stock.

Four pounds of shin of beef, 2 pounds bone, 6 quarts of cold water, $\frac{1}{2}$ of a Chili pepper, 1 large onion, one level tablespoon salt. Wash meat and cut it from bone into thin slices, across the grain. Reserve several large slices with all the marrow; put remainder of bones and meat in soup pot with the cold water, onion, pepper pod and salt. Bring to boiling point very slowly; fry the reserved slices in the marrow carefully not allowing it to scorch. Add it to stock, which must simmer nine hours, then strain into china bowl. The next day remove all fat, this stock can be used as a basis for vermicelli, macaroni or vegetable soup, and is excellent for brown meat sauces. To clear soup stock, allow frothed white of one egg with the shell, for every $\frac{1}{2}$ gallon of stock.

Turkey or Chicken Soup.

Utilize scraps remaining from roast turkey or chicken by making into soup. Scrape meat from the bones, reserving any tender portions to be diced, also reserve the dressing. Break the bones and put them in soup pot and cover with cold water, add $\frac{1}{2}$ onion sliced, 1 teaspoon salt, a dash of pepper. Cover closely and simmer 3 hours. Strain and remove fat and return stock to pot. Allow 1 cup of diced meat and $\frac{1}{2}$ cup dressing for each quart of the liquid. Simmer until meat is tender. Serve in hot tureen, with flakes.

Mutton Broth.

For every pound of lean meat and bone, allow 1 quart of cold water. Crush bones and dice the meat, bring slowly to boiling point, add 1 slice of onion, 1 teaspoon salt, $\frac{1}{2}$ saltspoon pepper. Simmer until meat is reduced to a pulp. Strain broth and when cold remove fat. For each quart of broth, use $2\frac{1}{2}$ tablespoons of rice which has been soaked 30 minutes. A few leaves of fresh mint, or a dash of celery salt may be added to the broth.

A simple mode to prepare mutton broth is to take 1 pound of lean mutton, chop fine, cover with cold water and let it steep 1 hour. Simmer 20 minutes, season to taste, strain and serve hot.

Chicken Broth.

Prepare chicken in usual way, then separate at the joints, and remove skin and fat. Put in soup pot, cover with cold water, add 1 small onion sliced, 1 tablespoon of salt, 1 saltspoon of pepper. Simmer until chicken is tender. Remove chicken, cut meat in small pieces, return bones and gristle to kettle, and simmer until free of all substance. Soak $2\frac{1}{2}$ tablespoons of rice 30 minutes. Strain broth and remove all grease, then put back in pot, adding the diced meat and the rice. Cook until rice is tender; if required, add more seasoning. Serve at once. Three tablespoons of cream may be added, which enriches the broth.

Julienne Soup.

Take 2 carrots, 3 celery leaves, 1 leek, $\frac{1}{2}$ onion, 1 small turnip and 4 cabbage leaves, cut all into shreds, brown in a saucepan, with 1 tablespoon of butter. Add 1 quart of rich soup stock, pepper and salt. Cook $\frac{1}{2}$ hour, then add 4 tablespoons of cooked peas, 1 tablespoon of string beans; let boil again and serve.

Noodles.

Beat 1 egg slightly, add flour enough to make a stiff dough, a little salt; knead on a floured board, and roll very thin. Cover and let stand $\frac{1}{2}$ hour, then use sharp knife to cut in fancy shapes. Dry, and when needed cook 20 minutes in boiling salted water, drain and add to soup. They may be used as a vegetable.

Mock Turtle Soup.

Take 2 gallons of cold water and put in it 1 calf's head or 4 veal shanks, 1 tablespoon of cloves and allspice mixed (put in a muslin bag), pepper and salt, carrots, onions and tomatoes, cook well. After the meat is done, take it out, chop fine and return to the soup; thicken with a little browned flour. Have $\frac{1}{2}$ teacup brown sugar toasted, mix with it 1 pint boiling water, and add to the soup. Have 4 hard boiled eggs, and 2 lemons sliced in tureen, pour in the soup. Can add 1 cup of wine. Serve at once.

French Gumbo.

Take 1 good size chicken, and fry a nice brown, add to it 2 quarts of cold water, $1\frac{1}{2}$ pints of okra sliced thin, 1 slice of middling, 1 pod of red pepper, salt to taste. Let it simmer 2 hours. Always serve rice with gumbo.

Chicken Soup.

One large chicken, 4 quarts of cold water, 1 tablespoon butter, pepper and salt. Wash the chicken and put in soup pot with cold water; boil slowly 4 hours. Season with pepper and salt. Add butter a short while before it is done. If stock is not thick enough, add 1 tablespoon of flour made into a paste with cold water. Stir rapidly to prevent lumping. If preferred $\frac{1}{2}$ teacup uncooked rice may be added after chicken has cooked 2 hours. Skim soup often, when beginning to boil.

Chicken Soup.

Take a roasted chicken and cut all meat from the bone, put bones in soup pot with 2 quarts of cold water and boil slowly for 2 hours. Add 1 teacup of boiled rice to the meat, and pound to a paste. Strain broth over this; stir well and rub through a puree sieve. When ready to serve bring to boiling point, add $\frac{1}{2}$ cup of cream and season with white pepper and salt. Serve hot. If preferred, the rice may be omitted, leaving it a delicious soup.

Noodle Soup.

One and one-half quarts of white soup stock, 1 cup of noodles, 1 heaping tablespoon of butter, pepper and salt. Put stock in soup pot, cook 3 hours, add salt and pepper. About 15 minutes before serving, drop in noodles with a spoon; also add butter.

Asparagus Soup.

One small can of asparagus, 2 quarts of white stock, 2 tablespoons butter, 2 tablespoons flour, $\frac{1}{2}$ coffee cup of cream, 3 pepper corns. Melt butter in saucepan, and when it boils stir in the flour; stir until smooth, adding broth gradually. Cut off tips of asparagus, and reserve. Add rest of asparagus to broth; add pepper corns and salt; boil 30 minutes. Strain broth through sieve; add the tips and cream; bring to boiling point. Serve very hot with croutons.

Clear Soup.

Take 1 large chicken and soak in cold water with 1 tablespoon of salt. Let it remain 1 hour, then put in kettle with 2 pounds of lean beef and 4 quarts of cold water; boil until thoroughly done. Set away until next day, skim off grease and strain the liquid. When ready to serve add the white of 1 egg and the shell, cayenne pepper and salt. Let come to a boil; strain through a flannel bag. One cup of wine may be added.

Cream of Chestnut Soup.

Cook 1 quart of chestnuts in water enough to cover them, with 3 green stalks of celery, 1 small blade of mace, and a bay leaf. As soon as the nuts are tender, mash them through a sieve. Return to the fire and add 2 quarts of clear stock, 1 saltspoon of paprika, 2 cups of hot milk. When the liquid boils remove to cooler part of range and stir in the yolks of 2 eggs beaten until light with 1 cup of cream. Strain the soup and serve with croutons.

Corn Soup.

Take 6 ears of corn, cut from cob (cut the grains twice), put on cobs with enough cold water to cover them. After it boils 15 minutes, remove from fire and scrape cobs again, adding to soup; also 2 tablespoons of corn. Let it boil until tender. When ready to serve add butter the size of an egg, salt and pepper; 1 teacup of hot cream may be added if desired. Serve immediately.

Scotch Broth.

Cover a neck of mutton with cold water, quarter 1 turnip and 1 carrot; grate 1 quarter of each, cut the remaining quarters in small pieces and add to kettle; also 1 large onion, and 1 cup of cabbage chopped fine. Simmer slowly 3 hours. Half an hour before serving add $\frac{1}{2}$ cup of barley, and salt to taste.

Consomme.

Take 3 pounds of shin beef, 1 carrot, 1 onion, 1 leek—(peel, but do not slice them), a little parsley, 3 cloves, 4 pepper corns, 1 bay leaf. Add 2 quarts of cold water and the meat. Scraps of cold fowl may be added. Boil slowly for 3 hours, skimming often; then strain through cheese cloth, which should be dipped in cold water. Set away to cool. Skim off grease. Put in kettle, and add to it the beaten white of 1 egg, and $\frac{1}{2}$ cup of cold water. Boil 2 minutes, then strain through a wet cloth. Add salt and pepper. Serve hot.

Bisque of Crab Soup.

Take 1 dozen fresh crabs, and cook perfectly done. Then pick to pieces, and put in double boiler with 1 quart of cream, 1 pint of strained tomato juice, a pinch of soda, $\frac{1}{4}$ pound of butter. Cook 15 minutes, then strain through a sieve. Add cayenne pepper and salt to taste, 2 tablespoons of sherry wine, 1 tablespoon of corn starch while cooking. This quantity will serve ten persons.

Consomme of Chicken.

One large chicken cut in pieces and put in cold salted water to soak $\frac{1}{2}$ an hour. Then wash thoroughly and put in kettle with 3 quarts of water, 1 bunch of parsley, 1 even teaspoon celery seed, a small piece of mace. (Put this seasoning in a muslin bag). Add

pepper and salt to taste. Boil 3 hours, skim frequently and when done, strain through a flannel bag. One coffee cup of wine may be added.

Mushroom Soup.

One pound of fresh mushrooms, 1 pint of water, 1 quart of new milk, $\frac{1}{4}$ pound of butter, 1 tablespoon of flour, 1 cup cream, cayenne pepper and salt. Put on the mushrooms with the water and butter. Boil half an hour. Have the milk boiling and add water from mushrooms, also a roux of 1 tablespoon of flour and 1 tablespoon of butter, salt and cayenne pepper. Before serving add the cream. Put 6 mushrooms in each plate, pour soup over them and serve.

Ox Tail Soup.

Take 1 ox tail, cut into small pieces and put in soup kettle, add to it 3 pints of good soup stock. Cook 1 hour, then add 1 teaspoon of Worcestershire sauce, pepper and salt, 1 tablespoon of barley and $\frac{1}{2}$ glass of sherry wine. Boil 1 hour; skim off grease and serve with sliced lemon in each plate.

Cream of Asparagus.

Take 2 bunches of asparagus and cook thoroughly, press through a sieve. Have 1 quart of new milk, $\frac{1}{2}$ teacup of butter, 2 tablespoons of sifted flour. When milk is hot, add butter and flour which must be creamed. Stir well to prevent lumping. Then add asparagus, salt and pepper. Two bunches of celery may be substituted for asparagus.

Macaroni Soup.

One quart of brown soup stock, $\frac{1}{4}$ cup macaroni broken in $\frac{1}{2}$ inch pieces, salt and pepper. Cook macaroni in boiling salted water until done, drain and add to stock, which must be heated to boiling point. Season with salt and pepper.

Mock Turtle Soup.

Have 1 calf's head or 4 veal shanks. Soak more than 1 hour in cold water enough to cover. Wash carefully and put in kettle with 2 gallons of cold water; add 1 tablespoon of cloves and allspice mixed; they should be in muslin bag. Have 1 onion, 1 carrot, and 1 pint of tomatoes peeled and add to soup; also pepper and salt. When meat is thoroughly done remove from kettle and chop fine. Put back in soup with 2 tablespoons of browned flour made into a paste with cold water. Toast $\frac{1}{2}$ teacup of brown sugar, and mix with it 1 pint of boiling water, put in soup and stir well. Have in tureen 4 hard boiled eggs, cut in slices, and 2 sliced lemons. Pour in the soup. Add 1 cup of wine if desired.

Calf's Head Soup.

Take 1 calf's head and cover with cold water. Add 1 tablespoon of salt, let it soak 8 hours and wash well. Then put in a kettle with

5 quarts of cold water, 1 teaspoon of ground allspice, $\frac{1}{2}$ teaspoon cloves, 1 onion, 1 bunch of parsley, cayenne, black pepper and salt. When meat is thoroughly done, remove from kettle and take out all bones. Chop meat fine and add to it 1 cup of bread crumbs, 1 tablespoon of flour and butter well blended, 1 egg beaten until light; then form into round balls, dip in flour and fry in hot lard. Half an hour before soup is done, add to it 2 kitchen spoons of browned flour, moistened with enough water to make a paste. When ready to serve, put in tureen 3 sliced lemons, the cold forcemeat balls and 4 hard boiled eggs, cut in round slices. Pour in the soup; add 1 coffee cup of best sherry wine.

Bisque of Lobsters.

One quart of milk, $1\frac{1}{2}$ pounds of lobster, $1\frac{1}{2}$ tablespoons butter, 2 tablespoons corn starch, 1 teaspoon salt, 1 saltspoon white pepper, 1 pint of water, a dash of cayenne pepper. Remove meat from lobster and dice, take any tough portions of meat with the bones and put in saucepan, adding 1 pint of cold water; boil 20 minutes, replenishing with more water as it boils out. Dry coral in oven, placing on paper. Boil the milk, add butter, thicken with corn starch, cook 10 minutes; strain broth from the bones and add to milk with the seasoning; rub through a sieve enough coral to make soup pink. Have lobster and fat in hot tureen and strain in soup. Serve at once. Vary this soup by using 1 pint of stock and 1 pint of milk; or make forcemeat balls, reserving half of meat, mixing with milk, 2 hard boiled eggs, butter and seasoning, moisten with 1 raw egg, make in balls; simmer in soup 5 minutes.

Oyster Stew.

One quart of oysters, 1 pint of milk, $1\frac{1}{2}$ tablespoons butter, salt and pepper. Put milk in double boiler to cook, rinse oysters in cold water, pass liquor through a fine sieve and put it on to boil. Remove scum, when clear place in oysters to plump. Strain liquor into hot milk. Put oysters where they will keep hot. Boil stew 5 minutes, then add oysters and butter, leave a moment, then serve.

Fruit Soup.

One pint of fruit, 1 pint water. Stew any kind of fruit preferred, then mash and put through fine sieve, then add 1 teaspoon sugar, thicken with arrow root, flavor with wine or lemon juice. Serve cold in bouillon cups with crushed ice and toasted reception flakes. Cherries are especially nice for this soup.

Cream of Mushroom Soup.

Half pound of mushrooms, $4\frac{1}{2}$ cups chicken stock, a dash of onion, $\frac{1}{4}$ cup butter, $\frac{1}{4}$ cup flour, 1 cup of cream, 2 tablespoons of Sauterne, pepper to taste. Chop the mushrooms, add to chicken stock with onion and cook 20 minutes, then press through a fine

sieve. Return to saucepan. Add butter and flour well blended, then cream, salt and pepper. When ready to serve, add the wine.

Clear Soup Stock.

Have 4-pound knuckle of veal, with 2 ounces of lean ham, or a bone from bacon, add 4 quarts of cold water, a piece of red pepper pod, $\frac{1}{2}$ onion sliced, simmer 5 hours, skimming frequently. When done pour through a cloth. If ready to use, return to kettle, add the beaten white and shell of 1 egg, 1 teaspoon of lemon juice, 1 saltspoon of celery seed; bring quickly to a boil and strain again.

Chowder.

Take any kind of firm fresh fish (cod or haddock is generally used) cut into slices; boil some salt pork about $\frac{1}{2}$ done, cut in as many pieces as you have fish. Put a layer of pork in the bottom of an iron pot, a layer each of fish, sliced potatoes, minced onion and crackers, that have been soaked for a few minutes in milk, salt and pepper and so on, until all the chowder is used. Have a layer of buttered crackers on top; cover with boiling water and cook $\frac{1}{2}$ hour. Take out the chowder with a perforated skimmer, put into a tureen, thicken the stock with 1 tablespoon of butter, rolled in 1 tablespoon of flour, boil a moment, then add a little more seasoning. Pour the stock over the chowder. Serve at once with sliced lemon.

Rhode Island Chowder.

Cook fat salt pork, ($\frac{1}{4}$ pound cut in 3-inch cubes), with 1 large onion sliced, and $\frac{1}{2}$ cup of water, 10 minutes, drain and reserve liquor. Wash 1 quart clams and reserve liquor. Parboil 4 cups potato cubes, and drain. To potatoes add reserved liquors, hard part of clams finely chopped, and 2 cups of boiling water. When potatoes are nearly done add 1 cup stewed and strained tomatoes, $\frac{1}{4}$ teaspoon soda, soft part of clams, 1 cup each scalded milk and cream, 2 tablespoons of butter, salt and pepper to taste. Split common crackers, soak in enough cold milk to moisten, and heat in chowder.

Fish Chowder.

Take 2 pounds of cod or haddock fish, $\frac{1}{4}$ pound of salt pork, 1 quart of new milk, 4 Irish potatoes, 1 onion, 1 tablespoon butter, 6 butter crackers, white pepper and salt to taste. Cut the fish in pieces 2 inches long, take the head of fish and all bones and seasoning, and put in saucepan with 1 pint of cold water and boil. Pare and slice the potatoes into pieces $\frac{1}{8}$ of an inch thick, and parboil 10 minutes, then drain from water. Cut pork in dice and fry in a pan, then have onion minced and fry in the same fat. When a light brown color, put all ingredients in kettle, place in the potatoes, strain in the water from fish bones, when it comes to boiling point, add the fish and simmer 15 minutes, then add hot milk and butter blended and boil up once. Split crackers and put in hot tureen, and pour over the chowder. Serve at once with slices of lemon.

... F I S H ...

Fish A La Hollandaise.

Take a 4-pound fish, using Pompano, Brook Trout, Shad or Pink Salmon. Prepare fish in usual way, split through the back, wipe dry and dust with pepper and salt. Grease double wire broiler with butter, place fish on and broil flesh side first, then reverse and cook until done.

Hollandaise Sauce.

Half a pint of butter creamed, 1 small bottle capers, chopped, a little parsley chopped fine, juice of 1 small lemon, cayenne pepper and salt. Add all ingredients to creamed butter and mix well. Remove fish from broiler and spread with this sauce; set in oven a few minutes to melt. Take Bermuda potatoes, cut in round shape with cutter and boil. When done pour over a cream sauce. Serve hot with fish; at the same time, serve some thinly sliced cucumbers.

Fish Au Gratin.

Three pounds of any fish with white meat, steam and remove all bones. Flake the fish and cook in baking dish. Make a sauce with 1 pint of cream, 1 tablespoon butter, 2 tablespoons flour, a dash of cayenne pepper and salt. Moisten 1 coffee cup of cracker crumbs with melted butter. Put a layer of fish in dish, season with cayenne pepper, salt and celery salt, a dash of chopped parsley; then pour over half of the cream sauce, repeat until all fish is used, then pour over rest of sauce, put buttered bread crumbs over top, and bake in a quick oven until crumbs are a chestnut brown. Serve hot with potato chips.

For Baking Fish.

The best fish for this purpose are White fish, Bass, Pickerel, Red Snapper and Shad. Clean fish and wipe dry, it should be shiny, scald first with hot water, rub with salt inside and out. Gash fish about 3 inches apart and place narrow strips of salt pork in each gash, add salt and pepper, dredge with flour, and rub with butter; put in hot oven without water, baste frequently with 1 pint of hot water and two tablespoons butter mixed together. After it begins to brown add stuffing to fish, baste every 10 minutes. When done, place on a hot dish, after draining off fat. Serve Hollandaise sauce around the fish, or drawn butter sauce flavored with lemon. Garnish with watercress.

Fish For Broiling.

Spanish Mackerel, Salmon, Shad, Pompano, Blue fish and Bass are good fish for broiling. Large fish should be split through the back to broil. Use a double wire broiler, and grease with butter before putting on the fish. Dust fish with salt and pepper. Broil flesh side first until almost done, then reverse. Large fish require from 15 to 25 minutes for cooking; small fish 10 minutes or longer. When fish is done, spread with butter and set in hot oven a few minutes to allow it to penetrate. Watercress, or parsley, is nice for garnishing.

Boiled Salmon.

Have in kettle enough boiling water to cover salmon, let come slowly to boiling point. Simmer slowly until done. A short while before removing from kettle, add 1 dessert spoon of salt. Drain, and serve fish on hot dish with drawn butter sauce.

To Fry Fish.

Prepare fish in usual way, cut in slices, and dry on a cloth, season each slice with salt and pepper. Have yolks of two eggs beaten light, dip slices in the egg first, then in sifted flour, and lastly in meal. Fry in boiling hot fat, until a chestnut brown. Place fish on a hot platter, and spread with a rich Mayonnaise dressing, garnish with sprigs of parsley. Serve with sliced cucumbers and hot rolls for dinner.

Boiled Shad.

Take shad, split through back, scale and remove the backbone, sprinkle with a little salt, rub well with melted butter. Let it stand 10 minutes, then broil over a slow fire for 15 minutes on the skin side, do not broil too long. Put on a platter, with sprigs of watercress or parsley and sliced lemon. Serve with a good sauce.

Boiled Halibut.

Take 2 pounds of halibut and wash carefully, then put in a saucepan and cover with cold water. Add 1 onion sliced, 2 table-spoons of vinegar, salt and pepper, cook slowly and boil for 5 minutes. Lift out fish, drain well and serve with egg sauce. Garnish the dish with parsley.

Baked Fish.

Wash fish carefully, sprinkle with salt, cover with bread crumbs, and season with pepper and salt, and 1 heaping kitchen spoon of butter, and a dash of onion. Stuff fish with this dressing and tie up securely, put in a baking pan with 1 pint of water. Have your fish seasoned with salt, pepper and butter, dredge well with flour and baste often. Cook $1\frac{1}{2}$ hours, garnish with hard boiled eggs cut in rings and sprigs of parsley. Serve with creamed potatoes.

Dressing for Baked Fish.

Take 1 coffee cup of bread crumbs, 1 saltspoon of pepper, 1 saltspoon of salt, 1 teaspoon chopped onion, 1 teaspoon capers, 1 teaspoon chopped parsley. Mix well and stuff fish, and bake until done.

Fish Coquilles.

Boil 4 pounds of white fish or any kind of fish will answer. When cool, remove bone and pick to pieces. Make a dressing of 1 heaping tablespoon of butter, 2 tablespoons flour. Blend well, then put in hot skillet; stir until smooth. Add 1 pint of rich milk, cayenne pepper and salt; stir until it thickens, remove from fire when cool, and add 1 wine glass of sherry wine. Mix fish with this dressing, put in individual dishes or baking dish, sprinkle cracker crumbs and bits of butter on top, set in oven to brown. Serve hot.

Fish Turbot.

Take a white fish, stew until tender; mince it fine and season with salt and pepper. Heat 1 pint of milk and thicken with $\frac{1}{4}$ pound of flour, $\frac{1}{4}$ pound of butter rubbed into the flour. When cool add 2 eggs well beaten. Boil in the milk a part of an onion chopped very fine, and a little parsley. Put in baking dish or individual dishes, a layer of fish and a layer of the dressing until filled. Cover the top with cracker crumbs. Bake $\frac{1}{2}$ hour. Any fish will do and canned salmon is nice.

To Boil Fresh Fish.

Clean well and rub with pepper and salt. Put it into a cloth and drop in boiling water; keep it boiling fast. A large fish will take $\frac{3}{4}$ of an hour. A small one less time. When done put it on a dish and garnish with hard boiled eggs, drawn butter and parsley. Serve with walnut or mushroom catsup.

Baked Fish.

Clean the fish thoroughly and salt it. Have ready some bread crumbs well seasoned with a few celery seed, a little chopped onion and a piece of butter the size of a walnut, stuff your fish with this dressing and place in a baking pan with water enough to cover it. Add a little pepper and salt, a piece of butter rolled in flour. Put inside the stove and when it begins to cook, baste frequently until done. Garnish fish with hard boiled eggs cut in rings.

Baked Fish.

Wash fish carefully and wipe dry. Season with salt, pepper and butter and dredge well with flour. After cooking 1 hour, add a dressing made with 1 coffee cup of bread crumbs, saltspoon of pepper, saltspoon of salt, 1 teaspoon of chopped onion, 1 teaspoon of capers, 1 teaspoon chopped parsley. Mix well and stuff fish. Cook

30 minutes longer, basting often. Garnish with hard boiled eggs cut into rings, and sprigs of parsley. Serve with creamed potatoes.

Fish Turbot.

Shred 1 can of salmon, and remove all bones. Have as many creamed Irish potatoes as there is salmon. Put in baking dish in alternate layers; add 1 heaping tablespoon butter, 2 tablespoons cream, pepper and salt, and sprinkle finely rolled bread crumbs on top, with a few bits of butter. Set in oven to brown. If turbot is not sufficiently moist, add a little more cream.

Fried Haddock or Cod.

Prepare fish, then remove the skin and backbone; scrape all flesh from the bones, and press with a knife into larger pieces, as the entire fish must be cut in square pieces. Season with salt and pepper and roll in finely sifted meal. Fry enough slices of pork to get 1 cup of fat. Have this fat smoking hot, place in it the fish and cook a chestnut brown on each side. Drain and serve hot. Garnish with slices of lemon. Any fish having firm white flesh may be prepared in this way.

Frog Legs.

Use only the hind legs, skin and put them in salt and water for a few moments. Fry or broil them as you would chicken.

Baked Blue Fish.

Remove the intestines, wash and dry the fish. Make a dressing with $\frac{3}{4}$ pint of bread crumbs and 2 tablespoons of melted butter, season with black pepper and salt. Then stuff fish. Place it in a pan with $\frac{1}{2}$ cup of boiling water and set in the oven, basting often. Dredge fish with flour, and put on top bits of butter, bake in a quick oven about 50 minutes. Serve with potato balls and Worcestershire sauce.

Black Bass.

Prepare fish in usual way. Stuff with pulverized bread crumbs and oysters cut in half, season with butter, pepper, salt and a dash of onion. Place fish in pan, with bits of butter all over the top, add $\frac{1}{2}$ pint of cold water. Baste the bass frequently, and if water boils out, add a little warm water, and let cook about 1 hour and 15 minutes. Serve on a hot dish with cucumbers and potato balls.

Clams.

Select 1 dozen large Guilford clams, wash thoroughly, and plunge into boiling water for a moment. Drain and open them, and use only the round plump part. Put in chafing dish a pat of butter, and when hot add a dust of flour, and cayenne pepper. Simmer the clams, until they are slightly cooked; about 4 minutes, and pour in 1

gill of sherry wine. Cover, and simmer 5 minutes. Serve on hot toast.

To Cook Fish.

Take any kind of fish, sole or turbot, skin and bone the fish, chop it fine, have 3 yolks well beaten and add to fish, also 2 mushrooms chopped fine, 1 teaspoon of Chutney sauce. Mix well, form into balls, roll in bread crumbs, fry in butter over slow fire until done.

To Broil Spanish Mackerel.

Split mackerel in the back, wash thoroughly, then wipe dry, rub well with butter, pepper and salt. Have fish pan hot, with a large lump of butter, when it melts, put in the fish, turn frequently. When done serve on a hot dish, with drawn butter sauce, and the juice of 1 lemon may be added. Garnish the dish with parsley. Serve at once.

Broiled Soft Shell Crabs.

Take as many crabs as required, wash them and wipe dry, rub with melted butter and put on each a little pepper and salt. Put in a broiler, cook 5 minutes. Serve on hot toast with sauce and lemons cut in quarters, a sprig of parsley across each quarter. Serve crabs hot.

Broil Fresh Mackerel.

Split mackerel down the back, take out backbone; score several places. Rub the fish with melted butter, sprinkle with salt and pepper. Broil over a brisk fire for 10 minutes. Serve with Maitre d'Hotel sauce. Garnish with thin slices of lemon and sprigs of parsley.

Baked White Fish.

Take a nice fish, wash well and rub dry, and remove the fins. Rub 2 teaspoons of salt in the fish. For dressing, $\frac{1}{2}$ coffee cup of bread crumbs, $\frac{1}{2}$ onion chopped fine, 1 teaspoon of chopped parsley, 1 kitchen spoon of butter, pepper and salt, (if preferred 1 pint of oysters can be added to this dressing but must be plumped in their liquor.) Sew fish together. Place in pan well greased with butter, and dredge with flour. Pour 1 cup of boiling water in pan, set in a hot oven. Have 2 tablespoons of butter, and 2 tablespoons of hot water mixed; baste often. Dredge fish with flour, pepper and salt each time after basting. Add more water to pan if needed. Serve with white sauce.

To Broil Lobster.

Wash lobster, put on in a kettle of hot water, with 1 dessert spoon of salt. Cook 15 minutes then remove from kettle. When cold, split down the breast. Rub well with butter, put in broiler and let it remain until brown (about 3 minutes). Chop 3 sprigs of parsley and have 1 tablespoon of melted butter. Pour on the lobster.

Serve on a hot dish, on buttered toast. Garnish with parsley and slices of lemon.

Terrapin Stew.

Immerse live terrapins in boiling water, let them boil $\frac{1}{2}$ hour. Take out, remove lower shell carefully, cutting out the meat. Remove the gall bag without cutting or breaking (throw away.) Remove the liver and cut into cubes. Take meat from upper shell disjoint and place in kettle with the liver cubes and 1 pint of the liquor in which the terrapin was boiled. Watch carefully, cook until tender. Serve with a sauce made of 2 ounces of butter, $\frac{1}{2}$ pint of cream, a pinch of flour, cayenne pepper and salt to taste. Serve on each plate a slice of breakfast bacon broiled until very crisp.

Planked Fish.

Planking is broiling on a plank. Heat the plank thoroughly, put fish on, skin side down, dust lightly with salt and pepper. Put it back into oven or near the fire, cook quickly for 15 minutes. Have ready 1 quart of mashed potatoes, put in a pastry bag with a tube, press them out as a garnish around the fish, return to fire and broil 20 minutes longer. Garnish with sliced lemon and sprigs of parsley. Serve on plank. Chickens and beefsteak are delicious cooked this way. In planking a steak, a pan must be placed underneath to catch the dripping.

Fish Balls.

One cup of cod fish, 2 heaping cups of potatoes, 1 egg, 1 dessert spoon of butter, pepper to taste. Cook fish and pick in small pieces. Have potatoes boiled and mash smooth, add to fish with egg, butter and pepper. Beat several minutes, fry in hot fat a chestnut brown, drain on wire basket.

Fish A La Creme.

Two cups cold flaked fish, 1 cup of white sauce, a small piece of bay leaf, a little parsley, $\frac{1}{2}$ teaspoon onion juice, $\frac{1}{2}$ cup cracker crumbs, pepper and salt. Scald milk, add the seasoning. Put fish in baking dish, pour on half of sauce, then add rest of fish and sauce, cover with bread crumbs and bits of butter. Set in oven to brown. Fish may be put in shells and baked. Serve for luncheon or dinner.

Stewed Frogs.

Trim, truss and marinate as for frying. Put 2 tablespoons of butter in saucepan, adding pepper, salt, and a dash of nutmeg. Cook briskly until water is evaporated. Add 2 glasses of white wine, and 1 pint of velvet sauce; cover and boil until tender. Skim, and add yolks of 4 eggs, the juice of 1 lemon, $\frac{1}{2}$ tablespoon of butter, and a little chopped parsley. Mix well and serve with fried croutons.

Fried Fish.

Fillet de Sole, Cod, Haddock, Halibut, Smelts, New Lights, Salmon and Perch: any of these fish are excellent for frying. After cleaning, dry the fish, season with salt and pepper, roll in sifted meal, or bread crumbs may be used if preferred. Fry slices of fish in hot fat until a chestnut brown, drain on wire basket, and serve on hot dish.

Fried Smelts.

Make a small opening at the gills, then press fish between the thumb and finger and this forces out the entrails. Wash fish and dry, then dip in egg, the white and yolk beaten together, and then in sifted meal or cracker crumbs, fry in hot lard. Serve with Tartare sauce.

Panned Fish.

Use Bass, Perch, Herring, Trout or Bream for panned fish. Clean fish, wipe dry, cut in slices, season with salt and pepper, cover with bread crumbs. Have a fish pan with drippings from salt pork, when it begins to smoke blue, place in the fish and brown quickly on both sides, then cover closely and set back on the range to cook more slowly from 10 to 20 minutes, as size of fish varies. Serve hot with creamed potatoes and Worcestershire sauce.

Broiled Salt Mackerel.

Wash fish and soak 12 hours in cold water, changing water several times. Dry mackerel and place on a wire broiler with flesh side down, cook a chestnut brown, then reverse it and cook quickly. Pour over melted butter, season with lemon juice and serve at once on hot dish.

Salt Mackerel.

Soak fish until free of salt. Then put in skillet and cover with lukewarm water, and cook about 10 minutes. Drain off water, and serve on hot dish with melted butter and hard boiled eggs cut in rings.

Scallops.

The only edible part of the scallop is the central muscle by which the mollusk opens and closes its shell. Select medium size scallops of a creamy color. To fry scallops rinse in salt water, put in a cloth and dry. Dredge with flour and fry in hot pork fat.

Scallops In Shell.

Drain 1 pint of scallops and put them in saucepan with 1 tablespoon of butter. Let brown lightly about 10 minutes. Then remove from pan and chop fine. Melt 1 tablespoon of butter in pan and add 1 small onion minced fine; fry a chestnut brown. Add 1 heaping teaspoon of flour and stir in slowly 1 cup of liquor drained from the scallops. Season with 1 teaspoon salt, white pepper, a

dash of cayenne pepper. Mix with the scallops 4 tablespoons of bread crumbs and the yolks of 3 eggs. Stir well and cook 3 minutes. Fill shells, sprinkle bread crumbs and bits of butter over top, and set in hot oven to brown for 10 minutes. Serve on platter, and garnish with crisp lettuce or other green.

Steamed Fish.

Clean fish without removing fins or head. Rub inside and out with salt, lemon juice and pepper. Place on a buttered paper, and steam until done. Garnish with lemon, serve with Tartare sauce.

Small Fish Baked.

Prepare fish, and put in baking dish 1 handful of mushrooms, a dash of chopped onion and parsley, pepper and salt, and 1 tablespoon of butter spread in small pieces on fish; add enough white stock to cover bottom of dish, and the juice of $\frac{1}{2}$ lemon. Bake until done.

Salmon Baked.

Take 2 slices of salmon, nearly 1 pound in each, rub on both sides with this seasoning: Two tablespoons salad oil, 1 tablespoon chopped gherkin, 1 shallot chopped, and 1 anchovy chopped, 1 teaspoon parsley, $\frac{1}{2}$ teaspoon Chili vinegar. Wrap the salmon in buttered paper and bake in oven half an hour. Serve in the paper.

To Boil or Steam Fish.

Use large White fish or Salmon for boiling or steaming. Prepare fish, and cover with salt inside and out, leave for 1 hour before cooking. Then wash off salt and put fish in coarse muslin, sew up and drop into kettle of fresh boiling water, or place in steamer over boiling water. Allow 6 minutes boiling for each pound of fish, and test by lifting flesh from bones in thickest part; if it separates easily, the fish is done. Remove from water and drain. Serve with a cream sauce, and garnish with hard boiled eggs cut in rings.

Fish Pie.

One can of salmon picked into small pieces and put aside until the pap is made. Put 1 quart of fresh milk to boil. Have about 2 dozen crackers pulverized and add to the milk until about the consistency of mush; when almost cool stir into it a quarter of a pound of butter and a little suet. Fill your baking dish with alternate layers of this pap and the fish, beginning and ending with the pap. Between each layer grate a little nutmeg and bake only until it is very warm.

Sauce for Fish.

Take the yolks of 2 hard boiled eggs, well pulverized, add mixed mustard, pepper, salt and 3 tablespoons of salad oil and 3 table-

spoons of vinegar and 1 tablespoon of tomato catsup. Mix well and serve.

Fish Sauce.

A half pint of milk and cream mixed, 2 well-beaten eggs, juice of half a lemon, salt and pepper. Put on the fire and stir constantly until it thickens.

Lobster A La Cordelaise.

Cut the lobster into 4 pieces cross ways. Take off the claws without breaking; then put the pieces on the fire with a pint or more of white wine, some garlic, thyme, parsley in branches, pepper and salt. Stir once in a while. In about 40 minutes remove the pieces from the fire, dry them and put into another saucepan. In still another saucepan fry some shallots and onions in butter, add 2 table-spoons of flour and make a roux. Add the stock in which the pieces have been boiled and let it cook 10 minutes longer, stirring often. Add half pint of good tomato sauce. If too thick, add some of the stock and cayenne pepper. When done add the lobster and stir on the stove a few minutes and they are ready to serve. Use the claws to garnish.

Shad Roe.

Put 1 or 2 pounds of roe in enough cold water to cover them, with 1 tablespoon of salt. Let them remain more than 1 hour; wipe dry, dip in sifted meal, season with pepper and salt; then fry in hot lard, but not too rapidly or they will harden. Serve for lunch or tea.

Breaded Shad Roe.

Parboil the roe in salted water until tender; drain and wipe dry; then dip in beaten egg and sifted bread crumbs; fry in hot lard until a deep brown; drain on brown paper. Serve with either cucumber or tomato sauce.

Fried Scallops.

Wash scallops and dry them on a cloth, roll first in flour, then dip in beaten egg and fine dry cracker crumbs. Shake off loose crumbs, put in frying basket, fry in hot lard. Serve on hot dish.

Baked Red Snapper.

Cleanse a 4-pound fish and remove the back bone, rub inside with salt and pepper; grease fish pan with lard and place fish in it, pour 1 can of tomatoes, 1 tablespoon butter cut in small pieces, pepper and salt. Bake in oven 1 hour. Put fish on a hot platter, pour over this sauce and serve with potato croquettes and beaten biscuit. Almost any large fish may be baked and prepared in the same way.

Turbot.

Take a 4-pound white fish, boil until tender, bone and sprinkle with salt and pepper. For the dressing, boil 1 pint of rich milk, add

to it 1 slice of onion and 2 sprigs of parsley, then put through a fine sieve, return to saucepan, add to it 3 tablespoons of butter and 3 tablespoons of flour worked to a cream, and 2 eggs. Put in a baking dish a layer of fish and 1 of sauce, alternating until dish is full. Cover with bread crumbs and bits of butter. Bake 1 hour and serve.

Broiled Scrod.

Take 4 pounds of scrod, prepare as usual. Rub broiler with fat pork, and broil inside of fish first, cook about 20 minutes, serve with melted butter seasoned with salt and pepper.

Salmon Bone Broiled.

In filleting a fish to be broiled, leave more than half an inch of meat on the backbone; rub well with salt and cayenne pepper, and broil over a clear fire. This fish is nice for breakfast, prepare by filleting.

Broiled Halibut.

After preparing fish, cut in slices 1 inch thick, place in melted butter for half an hour then roll in flour. Broil 10 minutes over a clear fire. Serve on a hot dish, with drawn butter sauce. Garnish with slices of lemon and sprigs of parsley.

To Stew Fish.

Rub fish with salt and pepper and put in a pan with 1 pint of water to fish weighing 5 pounds. When half done season with salt and pepper, $\frac{1}{2}$ pound of butter, 1 teacup of flour, parsley and thyme. This can be stirred into a pint of oysters, or the oysters may be omitted. Serve with gravv in a dish. Instead of oysters, six hard boiled eggs sliced may be used.

Cod Fish Balls.

Take cod fish and soak at night, then boil to pieces and pick into shreds. Take out all the bone and let it drain. To one pound of fish allow 1 dozen Irish potatoes boiled and mashed very fine. Season with pepper, salt and 1 teacup of sweet milk. Break in 1 egg, then mix all well together. Make into balls and bake a light brown.

Stewed Cod Fish.

Put 1 quart of water in a skillet, and pick to pieces 1 quart of fish, break 2 eggs in the skillet, season with butter, pepper and salt. Make a little thickening of flour and milk. Stew until of right consistency.

Coquilles of Fish.

Take 3 pounds of white fish or red snapper, put on in salted water, boil until done. Strain off the water, remove skin and bones, pick to pieces. Then have 1 quart of cream put in double boiler, when hot add butter size of an egg, 2 tablespoons of flour well blend-

ed, pepper and salt and a little nutmeg; cook a few minutes, then pour over the fish. Can bake either in cups or baking dish; sprinkle bread crumbs or grated cheese on top of fish, with bits of butter, set in oven a few minutes to brown. Serve hot.

Halibut.

Cut 3 pounds of halibut into pieces 3 inches square. Dip in beaten egg, then in sifted bread crumbs and fry in hot fat a chestnut brown. Cream 1 heaping teaspoon of butter, and add the juice of 1 lemon, a little chopped parsley, salt and pepper. Mix ingredients and spread on the hot halibut, set in oven to melt, then serve. This dish is delicious for breakfast or luncheon.

Turtle Steak.

Cut turtle in slices half an inch thick, from fleshy portion of green turtle. Rub slices with salad oil, lemon juice, salt and pepper, and leave to marinate for 1 hour. Broil until well done. Serve hot.

Creamed Salmon.

Remove the skin and bone from one can of salmon, strain off liquor and break into flakes. Put in chafing dish, 1 tablespoon of butter, 1 tablespoon flour well blended, $\frac{1}{2}$ teaspoon white pepper, $\frac{1}{2}$ teaspoon salt. When butter is melted add 1 cup cream or milk, 10 drops of onion juice, a pinch of mace, $\frac{1}{2}$ teaspoon lemon juice, 1 teaspoon chopped parsley. Stir until smooth, then add salmon, stir a few minutes and serve.

Broiled Shad.

Take shad and rub lightly with salt and put in ice for 12 hours. Then broil and serve hot with butter and parsley.

Salmon Cream.

Take 2 cans of salmon, remove the bone and pick to pieces; season with salt, cayenne and black pepper; mix well and put in timbale cups. Set in pan, surround with water and cook 1 hour.

Hollandaise Sauce.

One quart of tarragon vinegar, 4 eggs, put vinegar to boil and when scalding hot, pour over the beaten yolks, with a little sugar. Boil until consistency of cream. When cool add the whites beaten stiff. When serving salmon pour on the sauce.

Fish Fritters.

Take cold fish, remove bones and mince fine. Have as many bread crumbs as fish, mix with $\frac{1}{2}$ teacup of cream, 2 well-beaten eggs, cayenne pepper, and a dash of Anchovy sauce. Beat thoroughly, make in small cakes, dip in cracker dust and fry in hot lard.

Salmon With Cream Dressing.

Take 1 can of steak salmon, remove bones and drain; put in saucepan to heat; add pepper and salt. Make a sauce with 1 pint of new milk and 1 tablespoon of butter, 1 tablespoon of flour well blended, cook until it thickens. Salmon may be served on thin slices of buttered toast, with the sauce poured over, or serve in dish with the sauce.

Fish.

Take 3 pounds of white fish, boil in salt water until done, then remove bones; put fish in baking dish with 1 teacup of cream, 1 kitchen spoon of butter, add to cream 1 heaping teaspoon of flour, stir to a paste, season with salt and pepper; cook 10 minutes. Serve hot for luncheon or tea.

To Cook Crabs.

Select 1 dozen nice crabs and put in kettle to boil. Have enough water to cover them well. Cook more than half an hour, then pour off water. When they are cool, pick meat carefully from the shell. Take 1 pint of new milk, let it boil and stir in $\frac{3}{4}$ teacup of butter and 1 heaping tablespoon flour well mixed, 1 saltspoon curry powder or Worcestershire sauce, salt and pepper. Boil about 10 minutes, stirring often. When cold add this dressing to the meat, also a little dash of onion. Fill the shells, strew the top with bread crumbs and small bits of butter. Bake 20 minutes. The shell is a bright red, if crabs are fresh.

Baked Halibut.

Take fish and rub with a cloth, then stuff with bread crumbs and pieces of butter, add pepper and salt. Put into baking pan with a little water and baste it often. Let cook until thoroughly done.

Halibut Steak.

Cut thick slices from halibut; dip it into 2 well-beaten eggs, then in meal and put into skillet and let cook until brown.

Fresh Crabs.

Remove the fin part from crabs, wash carefully, dry them on a cloth, dip crabs in sweet milk, then flour with salt and pepper, cook in hot lard about 10 minutes. Place on a sieve to drain, serve on a hot dish with sauce.

Sauce For Crabs.

One-fourth pound of butter, $\frac{1}{2}$ teacup of capers or green sour pickle. Work butter until creamed, then stir in 1 well-beaten yolk and the juice of 1 lemon, stir well and set away to cool. When serving crabs, put 1 teaspoon of this sauce on each one, place crabs on buttered toast, and put slice of lemon and sprigs of parsley on each plate.

To Fry Salmon.

Take salmon from can and separate carefully. Add a little salt, roll in cracker dust or bread crumbs, fry in hot lard.

Salmon Croquettes.

One can of salmon, 1 egg well-beaten, $\frac{1}{2}$ cup of bread crumbs, salt and cayenne pepper, juice of $\frac{1}{2}$ lemon. Drain liquor from salmon and mince fine, add 1 kitchen spoon of butter, the seasoning, and if not moist enough, a little of the liquid, with the crumbs, form in shape, roll in cracker dust, and set on ice for 1 hour. Fry in hot lard, drain in wire basket, and serve hot, with cheese sticks.

Deviled Crabs.

Boil 1 dozen hard shell crabs 15 minutes, when cold remove meat and chop fine; add 3 tablespoons of stale bread crumbs, $\frac{1}{2}$ wine glass of cream, yolks of 3 hard boiled eggs chopped, 1 tablespoon of butter, pepper and salt. Mix well and fill shells, sprinkle top of each with rolled bread crumbs and bits of butter, brown in a quick oven.

Deviled Lobster.

One can of lobster, 1 pint of rich cream, 1 tablespoon of flour, salt and cayenne pepper. Put cayenne pepper and salt on lobster, then put cream and lobster in saucepan, bring to boiling point, add butter and flour and cook a few minutes. Remove from fire and cover with cracker crumbs, set in oven to brown. Serve hot.

Cod Fish Souffle.

Take $\frac{1}{2}$ pound of cod fish, put in cold water to soak 12 hours, then drain and pick to pieces. Add to it 1 pint of light mashed Irish potatoes, 4 tablespoons of hot cream or hot milk, and 2 well-beaten yolks. Mix and fold in the whites well frothed; make into balls, dip in beaten egg and cracker crumbs; fry in boiling lard.

Cod Fish Croquettes.

One pint of cold boiled cod fish, $\frac{1}{2}$ pint of sweet cream, 2 tablespoons of flour, yolks of 4 hard boiled eggs, 1 tablespoon of butter, 1 tablespoon chopped parsley, $\frac{1}{4}$ nutmeg grated, salt and cayenne pepper. Put cream in double boiler, blend butter and flour and add to cream, stir and cook 2 minutes; remove from fire, add fish minced fine, yolks, salt, parsley and nutmeg, shape and dip in beaten egg and cracker crumbs; fry in hot lard; drain on wire basket. Serve hot for lunch or tea.

Deviled Crabs.

Take 15 crabs, 2 tablespoons of butter, 1 coffee cup of cream, $1\frac{1}{2}$ tablespoons flour, 1 tablespoon chopped parsley. Boil the crabs, remove meat carefully, put the cream in double boiler and when it

scalds, add the flour and butter well blended. Stir mixture until smooth, then add yolks of 4 hard boiled eggs mashed fine, salt and cayenne pepper, $\frac{1}{2}$ teaspoon lemon juice and the crab meat mix well and have it highly seasoned. Wash shells and wipe dry, fill with the mixture, leave them until cold. Beat 1 egg, put a little on each shell, then sprinkle with bread crumbs. Place in a wire basket, dip in hot lard until a light brown. Or if preferred omit the egg, use bits of butter on top of each crab, with the bread crumbs. Set in oven to brown.

Brook Trout.

Wash trout in salted water, score a little across the back, rub well with Lucca oil and broil slowly. Serve on a very hot dish with melted butter, or Maitre d'Hotel sauce.

Spanish Mackerel.

Draw by the gills, wash and rub with coarse salt, trim off fins closely. Split down the back, remove the bone, wipe dry and season with salt and pepper. Rub well with butter or oil. Broil slowly until done. Put on a hot dish. Serve with butter sauce.

Deviled Crabs.

Drain liquor from canned crabs. Make a dressing of 1 hard boiled egg, 1 raw egg, 1 tablespoon butter, $1\frac{1}{2}$ tablespoons of vinegar, 1 teaspoon of mustard, $\frac{1}{4}$ teacup of boiling water, cayenne pepper to taste, a pinch of salt. Rub the cooked yolk in the butter, then the vinegar, pepper, mustard and salt. Stir in the raw yolk beaten light, and the white chopped fine, the uncooked white, then boiling water. Add this dressing to crabs, mix well. Fill shells carefully and sprinkle grated bread crumbs and bits of butter on top of each shell; set in oven to brown. This quantity fills 12 shells. Serve hot in the shells.

Creamed Shrimp.

Set blazer over hot water in chafing dish, put in it 1 pint of cream, 1 can of shrimp drained of all liquor; $\frac{1}{4}$ teaspoon paprika, $\frac{1}{2}$ teaspoon of salt and a dash of nutmeg. When cream is hot, add 2 well-beaten yolks and a wine glass of Madeira wine. Serve on rounds of toast.

Shrimp Newburg.

One can of shrimp, 1 cup mushrooms, 1 pint rich milk, 1 tablespoon butter, 1 tablespoon flour, 1 wineglass sherry wine, cayenne pepper and salt. Put butter and flour in chafing dish and stir until smooth, then add milk, and when it boils, salt and pepper, shrimp and mushrooms. Stir until it boils, then add sherry. Serve with reception flakes or squares of toast.

Broiled Shrimp.

Dip shrimp in flour and broil in butter until a chestnut brown. Serve hot with mayonnaise dressing, on toasted crackers.

Clams.

Take 2 dozen clams and chop fine, put in frying pan 1 heaping kitchen spoon of butter; when melted stir in 2 tablespoons of flour, then add clams with 1 coffee cup of their liquor. Season with salt and pepper, cook 10 minutes. When ready to serve add $\frac{1}{2}$ coffee cup of cream. Let it come to a boil and serve.

Boiled Fish.

Wash fish carefully and rub with salt; wrap in a strong cloth and put in a kettle filled with lukewarm water. Allow 15 minutes to each pound of fish in cooking. When done remove carefully from cloth and place on a hot dish. Boil 9 eggs hard, then take 1 pint of water the fish was boiled in, $\frac{1}{4}$ pound of butter and a little salt. Mash yolks of 6 eggs in the butter which must be rolled in a little flour; then add the broth gradually. Put mixture in saucepan and boil until it thickens. Slice 3 eggs into rings and put over the fish, then pour on this sauce. Serve immediately.

Broiled Fish.

In preparing large fish to broil, split through the back, remove head and tail. Use a double wire broiler, and grease well before placing in the fish; dust fish with salt and pepper; broil flesh side first until almost done. If a large fish broil almost 25 minutes.

Stuffed Clams.

Steam 20 large clams, chop fine. Brown 3 onions in butter, add 1 well-beaten egg, $\frac{1}{4}$ cup of melted butter, $1\frac{1}{2}$ cups solid tomatoes, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{2}$ teaspoon pepper. Chop all together. Fill the half shell of clam with this mixture, cover with cracker dust and bits of butter on top. Bake 20 minutes in hot oven, and serve at once with catsup.

Cod Fish Balls.

Soak salt cod fish 24 hours, then boil until tender, pick into shreds and remove all bone and drain. To 1 pound of fish, allow 1 dozen Irish potatoes; boiled and mashed fine. Add 1 teacup rich milk, pepper and salt, and 1 beaten egg. Mix well, shape into balls, dip in beaten egg and cracker crumbs. Fry in hot lard. Drain on a wire basket.

Shad.

Dress the shad and wipe dry. Place in fresh water. Cut the thick skin in center of back with a sharp knife. Remove the head and wash again. Then cut through center. Place fish in 4 quarts of water with 1 dessertspoon salt. Boil until done. Set on back of range until ready to serve with this sauce: Take 8 ounces of butter and melt, add to it 1 dessertspoon of chopped parsley. Serve in gravy boat over shad.

Lobster Newburg.

Two boiled lobsters removed from shells and cut into small pieces, 1 pint of cream, 1 tablespoon of butter and 1 tablespoon of flour. Melt butter and stir in the flour until smooth; add cream and cook until thick. Then add the lobster, the yolks of 2 eggs beaten light and 1 glass of sherry wine.

Fricassee of Lobster and Mushrooms.

Two pounds of lobster, $\frac{1}{4}$ coffee cup butter, $\frac{3}{4}$ pound mushrooms, $\frac{3}{4}$ cup of flour, $1\frac{1}{2}$ cups new milk, 2 tablespoons sherry wine, a few drops of onion juice, paprika, salt and pepper to taste. Boil lobster 30 minutes, when cold cut in strips, remove the intestinal vein in back of lobster, cut mushrooms in half, cook with butter and onion juice 3 minutes; add flour, pour milk in gradually, then lobster meat; season with salt and paprika. Soon as lobster is heated, add wine. Serve very hot.

Shrimp.

Put in frying pan 2 tablespoons of butter; when hot add 1 tablespoon tomato sauce, 2 teaspoons of onion juice, $\frac{1}{2}$ cup of cream, $\frac{1}{2}$ cup of boiled rice and 1 pint of fresh or canned shrimp. Stir until it begins to boil. Let cook slowly for 5 minutes. Serve hot.

Mock Terrapin.

Take $\frac{1}{2}$ of a calf's liver, 2 tablespoons of butter, 1 tablespoon of dry mustard, 2 hard boiled eggs, $\frac{1}{2}$ pint of water, 1 gill of sherry wine, a little cayenne pepper. Boil liver, then cut in dice; put butter in pan and stir in 1 teaspoon of flour; when it thickens add a little water, then the liver, to which all seasoning must have been added. When the mixture boils add the wine and chopped eggs. Serve immediately.

To Cook Lobsters.

While alive put them in a pot of boiling water, with 1 tablespoon of salt, let boil about 30 minutes. Put them on a dish to cool (they are nice served in the shell), remove the head and crack the shell. Place them on a flat dish, with drawn butter sauce, or they can be made into a Lobster a la Newburg. After lobster is cold remove a dark cord that extends down the back; it is poisonous.

Lobster Souffle.

Cook a 2-pound lobster; when cold cut in dice. Have $3\frac{1}{2}$ tablespoons of mayonnaise dressing, 1 cup of aspic jelly, $\frac{1}{2}$ cup tomato sauce, beat until it is light, then stir in the lobster, add a little tarragon vinegar, and set on ice to stiffen. This souffle can be put in individual ramaquin cases, allowing one for each cover. When mixture is set, garnish with coral or toasted bread crumbs.

Lobster Quenelles.

Boil 1 lobster, remove meat and pound to a paste, mix with it 2 tablespoons fine bread crumbs, $2\frac{1}{2}$ tablespoons butter, salt, black and cayenne pepper, and a dash of nutmeg, yolks of 2 eggs, and the white of 1 egg. If too stiff, add a little water, if too soft, white of 1 egg. Cool after poaching, then fry in butter. Use as a garnish for steamed fish or in soup. Or poach quenelles and serve cold with Tartare sauce.

Fish Cutlets.

Cut fish in slices across the back, removing all the bone. Dry fish, dip slices in butter and fry in hot fat. When a chestnut brown drain on brown paper. Put on each plate with water cress and thin slices of lemon. Serve with Tartare sauce or mayonnaise dressing.

Fried Halibut.

Cut halibut in thick slices and marinate in this dressing. Enough cold water to cover, with 1 cup of vinegar, and salt, leave for 15 minutes. Dry slices and roll in cracker dust. Cook in smoking hot salad oil until a golden brown. This will require 4 or 5 minutes.

Lobster a la Newburg.

Take one lobster, boil in a kettle of hot water for $\frac{1}{2}$ hour with 1 tablespoon of salt; when done set away to cool. Put in double boiler, $\frac{1}{2}$ pint of cream. When hot add 1 tablespoon of flour and 1 tablespoon of butter well blended, also pepper and salt, 1 gill of sherry wine and 1 tablespoon of Madeira wine. Stir well. Serve very hot in lobster cups with a fork.

Terrapins a la Philadelphia.

Plunge terrapins into boiling water and boil 15 minutes, then set away until cool. Rub the skin from legs, pry shells apart and remove the meat. Rub to a paste the yolks of 4 hard-boiled eggs, $\frac{1}{4}$ pound of butter, add gradually to this $\frac{1}{2}$ pint of cream, stir constantly. Whisk in $\frac{1}{2}$ gill of sherry wine. When hot add the terrapin, simmer a few minutes and serve.

Fried Frog Legs.

Select fresh frogs, trim off the feet. Put in a bowl 2 teaspoons of olive oil, 2 teaspoons vinegar, pepper and salt. Place the legs in this dressing for 15 minutes. Make a batter with 2 eggs, beaten light, $1\frac{1}{2}$ teacups of flour, 1 cup new milk and a little salt. Beat well, then add 1 teaspoon baking powder. Dip the legs in this batter; fry in very hot lard about 6 minutes. Serve with Tartare sauce and parsley.

Boiled Cod With Oysters.

Put the fish into boiling water, slightly salted, add a little lemon peel, a few white peppers and cloves. Cook until done. Serve

with oyster sauce prepared in this manner: One dozen oysters scalded in $\frac{1}{2}$ pint of oyster liquor. Remove oysters, and to the liquor add 1 tablespoon butter, small piece of mace, pepper and salt; stir into it 1 gill of cream or milk, containing 1 heaping teaspoon flour. Simmer a few minutes, add the chopped oysters and serve with the fish.

Fried Roe.

Wash and wipe the roe, fry about 20 minutes in hot fat, turn them over while cooking; season with salt and pepper. Serve with slices of lemon.

Fish Roe.

Take 2 pounds of fish roe and put in salted water for 30 minutes. Then drain roe and roll in corn meal; season with pepper and fry in hot fat a chestnut brown.

Shad Roe Croquettes.

Four shad roe, 1 pint of cream, 4 tablespoons corn starch, 4 tablespoons butter, 1 teaspoon salt, the juice of 1 lemon, a dash of nutmeg and one of cayenne pepper. Boil the roe 20 minutes in salted water, then drain and mash. Put cream in saucepan to boil. Blend butter and corn starch and stir into boiling cream. Add seasoning and roe, boil up once and set aside to cool. Form in shape, dip in cracker dust and fry in hot fat.

Broiled Shad.

Clean shad and cut open. Wash, then dry. Grease broiler, put on the fish, flesh side downward. Place over a clear fire and cook 20 minutes.

Box Clam Roast.

Take 2 dozen clams, drain off the liquor. Chop the meat fine. Have saucepan with tight-fitting cover. Put in the bottom of saucepan a layer of bread (not sliced too thick), then clams, butter, salt and pepper; another layer of bread and clams, butter, salt and pepper; then pour in some of the liquor. Cover closely, set saucepan in kettle of hot water and boil $1\frac{1}{2}$ hours. Serve hot.

Salt Mackerel a la Fernandina.

After soaking salt mackerel 12 hours parboil in 2 waters. Saute in chafing dish, with 1 kitchen spoon of melted butter, 2 sprigs finely chopped parsley and a dash of thringarian pepper; also a few sweet Spanish peppers.

Pike.

Cleanse as usual, leaving on head and tail. Place on drainer in fish kettle 4 pounds of fish, 1 even tablespoon salt, 5 pepper corns, 2 sprigs of parsley, $\frac{1}{2}$ onion sliced, 1 cup of white wine, $\frac{1}{2}$ carrot sliced thin, 1 pint of water. Cover with a thickly buttered paper

and simmer 45 minutes. Prepare a sauce, 1 ounce of butter and 1 tablespoon flour worked to a cream. Add enough gravy from fish to make a white sauce. Beat yolk of 1 egg with same quantity of water, strain, add lemon juice and 1 tablespoon Worcestershire sauce and a little more butter. Slide fish on a hot dish. Garnish with parsley and potato chips. Have sauce in a bowl and pour on fish when serving.

Broiled Shad.

Take a shad, split through back, scale and remove the backbone, sprinkle with a little salt, rub well with melted butter. Let it stand 10 minutes, then broil over a slow fire for 15 minutes—on the skin side do not broil too long. Put on a platter, with sprigs of watercress or parsley and sliced lemon. Serve with a good sauce.

Sauce for Fish.

Take $\frac{1}{2}$ pint of mayonnaise dressing and add to it 4 olives, 1 gherkin and 1 tablespoon of capers, 1 teaspoon of parsley chopped fine and 1 teaspoon of onion juice.

OYSTERS

To Prepare Oysters for Cooking.

Pour $\frac{1}{2}$ cup of cold water over 1 quart of oysters and remove bits of shell. The oyster liquor may be strained and used for soup stew or escallops. Broiled or fried oysters are nicer if parboiled slightly before cooking. Place 1 pint of creamed oysters in frying basket and dip $\frac{1}{2}$ a minute in kettle of boiling water deep enough to cover them. Drain, dry on a soft cloth and proceed as usual.

Oyster Stew.

Boil 1 cup of strained oysters, $\frac{1}{2}$ cup of water, skim and add $\frac{1}{2}$ saltspoon of pepper, $\frac{1}{2}$ teaspoon salt, 1 tablespoon butter, 1 tablespoon rolled crackers. When it begins to boil add $\frac{1}{2}$ cup of cream or milk, stir a moment. Serve in hot tureen.

Fricassee Oysters.

One quart of oysters, $1\frac{1}{2}$ tablespoons of butter, 1 tablespoon of flour, 2 eggs, 1 teaspoon chopped parsley, cayenne, black pepper and salt. Put oysters in colander to drain, blend butter and flour, melt in saucepan, stir until smooth and slightly browned, then add oysters and seasoning, stir for 5 minutes, then add eggs beaten light; stir continuously, cook about 5 minutes. Serve in hot dish.

Oysters in Ice.

Have a 10-pound block of ice, scoop out center large enough to contain as many oysters as are required for serving. Place fold of cotton on platter, cover with napkin and spread with bunches of parsley, then place on ice. Put oysters in cavity of ice and garnish edges with parsley and celery tips. Serve in oyster plates with quarters of lemon.

Oyster Stew.

One quart of oysters, 1 pint of cream, 10 crackers pulverized, 1 tablespoon of butter. Put oysters in saucepan with their liquor. When hot drain well and add to hot cream, also butter and crackers, pepper and salt.

Creamed Oysters.

One quart of oysters, 1 pint of cream, 1 tablespoon flour, 1 slice of onion, a dash of mace, salt and pepper. Put cream in double boiler with onion and mace, bring to a boiling point. Mix flour with cold milk, stir into boiling cream. Let oysters come to a boil in their own liquor, skim carefully, drain off liquor, add oysters to the cream, remove mace and onion. Serve very hot.

Oyster Saute.

Two dozen large oysters, 2 tablespoons of butter, 4 tablespoons of cracker crumbs, salt and pepper. Drain oysters in colander, season with salt and pepper; roll in cracker crumbs. Have butter very hot in a pan, put in enough oysters to cover bottom of pan at a time and continue until all are cooked; fry a chestnut brown. Serve on hot buttered toast.

Oyster Cocktail.

Put into each cocktail glass shaved ice and 6 large oysters, 1 tablespoon of tomato catsup, 1 tablespoon lemon juice, 1 tablespoon of Worcestershire sauce, 2 dashes of Tobasco sauce, a pinch of salt, 1 teaspoon of grated horseradish, on top of each glass a few cubes of white celery. Serve for luncheon or dinner.

Creamed Oysters.

One quart of oysters, $\frac{1}{2}$ pint of cream, 1 teaspoon of butter, $\frac{1}{2}$ teacup of powdered crackers. Let oysters scald in their own liquor and drain, then put them into the cream and let come to a boil. Season with pepper and salt.

Oysters au Natural.

Put oysters in chafing dish and cook until thoroughly done. Strain and put back in chafing dish and add a little water if there is not enough liquor to cover the oysters. Have ready 1 dessertspoon of butter and 1 dessertspoon of flour which have been made into a paste and cooked. Add to juice, with salt and pepper, and when thick add oysters and serve.

Scalloped Oysters.

Put a layer of pulverized cracker crumbs in baking dish, then a layer of oysters with bits of butter, a little pepper and salt, another layer of oysters and cracker crumbs, butter and so on until the dish is full. Pour over them 1 pint of cream and milk mixed. Put in stove and cook a light brown.

Fried Oysters.

Take oysters and dry them on a cloth, then dip in yolks of eggs well beaten, then in cracker crumbs, and fry in hot lard a chestnut brown.

Skewered Oysters.

For 6 persons take 2 dozen large oysters, 2 ounces of bacon, 6 small slices of thin toast. Cut thin slices of bacon; fill skewers with bacon and oysters alternately. Put skewer cross grain through the muscle of the oyster, stringing bacon by the edge so that each slice will lap on oyster. Put skewers in baking pan, cook in quick oven 5 minutes. Lay each skewer on slices of toast, pour over them the drip from the pan. Serve at once.

Coquilles of Oysters.

Select large oysters and drain in a cloth; fry them in butter with 1 teaspoon lemon juice and 1 tablespoon of chopped parsley. As soon as they begin to cook remove them from the fire. Take the coquilles and partly fill with the oysters and pour over the following sauce, spreading over the whole fried bread crumbs.

Sauce.

Put a piece of butter the size of an egg in a stewpan. When it bubbles add 1 tablespoon of sifted flour; stir until quite smooth. Let it cook a few minutes, then add 1½ pints of oyster liquor. Stir until it thickens. Season with cayenne pepper, salt and nutmeg. Just before using add the yolks of 4 eggs, ½ cup of cream and the juice of ½ a lemon. Pour this sauce over the oysters in the coquilles and put in the oven a few minutes. Serve at once.

Oyster Pie.

Take 1 quart of oysters and put in saucepan with 1 kitchen spoon of butter, cayenne and black pepper and salt. Let it come to a boil. Have a rich pastry, line a pudding dish and bake a chestnut brown. When ready to serve pour in the oysters and put on top pastry, which must have been previously cooked. Serve at once.

St. Bernard Oysters.

One dozen oysters, 1 tablespoon butter, a little grated onion, ½ coffee cup of cream, 1 egg, 1 dessertspoon flour, 1 teaspoon parsley, salt and pepper. Roll the oysters in cracker crumbs, then in

egg, and in crumbs again, add salt and pepper. Put butter in chafing dish. When hot add the oysters and fry a little.

Gravy for Oysters.

Take one dessertspoon butter, a dash of grated onion, 1 heaping teaspoon flour, the parsley finely chopped and a little hot water. Mix well, then add the cream, stirring constantly. When sauce is creamy add oysters and leave a short while to warm. Serve on thin slices of hot toast.

Curried Oysters.

Put in chafing dish 1 tablespoon butter, 1 teaspoon curry powder, 1 level tablespoon flour. Cook and stir until the mixture is brown, then add 1 teaspoon grated onion, cook 1 minute longer, then pour in 1 cup oyster liquor, 1 tablespoon grated apple, pepper and salt. Stir until mixture is thick and smooth, then drop in the oysters and cook until the edges begin to curl. Serve on hot toast.

Brown Fricassee of Oyster.

One quart of oysters, 2 heaping tablespoons butter, one scant tablespoon flour, salt and a dash of cayenne pepper, $\frac{1}{2}$ teaspoon chopped parsley. Brown butter and flour in saucepan, add oysters washed and drained, turn carefully. Serve on hot toast.

Spindled Oysters.

Two dozen large oysters, 2 ounces of bacon, 6 small slices of thin toast, 6 silver or steel skewers. Cut two dozen wafers of bacon and fill skewers with oysters and bacon alternately, putting skewer cross grain through the muscle of oyster so that each slice may touch oyster. Lay skewers in baking pan and cook in quick oven 5 minutes. Place each skewer on slice of toast and pour over the drip from pan. Serve at once.

Griddled Oysters.

Scald and drain 2 dozen large oysters. Have a large griddle heated, put on it lumps of butter, each size of a pea, place one oyster on each piece of butter, using $\frac{1}{2}$ the oysters, turn and remove oysters as soon as done. Place rest of oysters in same way. Brown quickly. Serve on rye shortcake or rounds of toast.

Oysters a la Baltimore.

Scald and drain two dozen large oysters, sprinkle lightly with red pepper, roll in cracker dust, dip in cold, thick mayonnaise dressing, then in egg mixed with an equal amount of thick cream, drain and roll in sifted bread crumbs. Fry in hot fat a chestnut brown. Serve at once.

Oysters Sauted.

To one pint of prepared oysters add 1 pint stale bread crumbs,

season with pepper and salt, add two lightly beaten eggs. Leave for 1 hour, then put by spoonful in frying pan and brown quickly on both sides in hot butter. Serve at once.

Oysters on Toast.

Put 1 tablespoon butter in skillet, have shell or bulk oysters well drained, then put them in skillet, cook until they curl. Remove carefully and place oysters on hot toast. Blend 1 tablespoon flour and 1 tablespoon butter, add to sauce in skillet and cook a few minutes, then pour over toast and serve at once.

Fried Oysters a la Virginia.

Scald and drain 2 dozen large oysters, dust with cayenne pepper, roll in cracker dust, dip in egg mixed with an equal amount of thick cream, drain and roll in fresh bread crumbs. Fry $\frac{1}{2}$ dozen at a time in smoking hot fat. As soon as done lift out the basket and drop in a few slices of raw Irish potatoes to prevent the fat burning. Proceed in this way until all are fried. Serve immediately with tomato catsup.

Broiled Oysters.

Take 2 dozen large oysters, clean and dry on a soft cloth, sprinkle with salt and pepper. Melt two ounces of butter in frying pan, place in half of the oysters; when last one is in turn the first one and continue until all have been turned, then remove quickly from pan, place on buttered oyster broiler, cook a chestnut brown over moderate fire. While these are browning put others in the butter. Have 6 rounds of toast on a hot platter, put four oysters on each, sprinkle on the butter from the pan and serve with lemon cut in eighths.

Oysters Panned in the Shell.

Wash shells and wipe dry, place them in a pan with the round shell down. Set in hot oven 3 minutes, then take out and remove the upper shell. Put three oysters into round shells, bits of butter, pepper and salt and cover with cracker crumbs. Return to oven and brown.

Creamed Oysters.

Scald 1 pint of oysters in their liquor until the edges begin to curl, then drain.

Cream Sauce.

One pint of cream, 1 dessertspoon butter, 1 heaping tablespoon flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ saltspoon pepper, a dash of cayenne pepper. Melt butter in saucepan, add flour and stir briskly, add cream slowly and beat hard, then salt and pepper. Drop oysters into this sauce and leave for 5 minutes. Serve oysters in timbale or pate shells or on thin slices of hot toast.

White Fricassee of Oysters.

One pint of oysters, 1 tablespoon butter, 1 tablespoon flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ saltspoon pepper. Put butter in saucepan; when hot add the oysters washed and drained, cook until plump, then drain again. Pour oyster liquor in a cup and fill up with cream. Blend flour and butter and cook it, then add to cream and oyster liquor, season with pepper and salt. Beat 1 egg light and pour on the oyster sauce and oysters and return to saucepan to heat, but must not boil. Stir gently. Serve in pastry shells for lunch or dinner or for breakfast on thin slices of hot toast.

Roasted Oysters.

For 18 large oysters 1 tablespoon of butter, $\frac{3}{4}$ pint of cream, salt and pepper. Have toast buttered and on a hot dish, then put butter in saucepan; when hot add flour, stir until smooth, add cream and let it boil up once, put oysters in their liquor in hot oven for 3 minutes, then add them to cream, season and pour over the toast. Garnish dish with thin slices of lemon and serve very hot.

Deviled Oysters.

One heaping saltspoon of dry mustard, $\frac{1}{2}$ saltspoon of pepper and the yolk of 1 egg. Mix to a smooth paste and coat 6 large oysters; roll in fine crumbs and broil over a clear fire. For more oysters increase quantity of dressing; arrange on hot dish and serve.

Broiled Oysters.

Take 1 quart of oysters and drain off all liquor, dip in cracker dust, to which a little salt must be added. Put in a greased broiler and cook for several minutes. They are nice served on hot toast with slices of lemon and a drawn butter sauce.

Creamed Oysters.

Blend 2 heaping tablespoons of butter and 1 tablespoon of flour, then put in chafing dish. When melted add $\frac{1}{2}$ pint of cream; let come to boiling point. Have oysters well drained and add to sauce, cook until very hot, add pepper and salt. When ready to serve 1 glass of sherry wine may be added. Serve on buttered toast or in dish.

Oysters Cooked on Half Shell.

Use $\frac{1}{2}$ dozen oysters for each guest, 1 tablespoon of tap sauce, $\frac{1}{2}$ teaspoon of salt, a little pepper, 1 teaspoon of parsley chopped fine. Put salt and pepper into tap sauce and shake well. Pour this over parsley, stir with a fork. Put a little of this mixture on each oyster, then put oysters in oven, bake 3 minutes. Serve as you would raw oysters on half shell.

Blazer of Oysters.

Take 1 quart of oysters and with a fork lift them into colander, let drain perfectly dry. Have chafing dish hot, put in 2 ounces of butter, let it melt until it begins to sizzle. Add oysters, stirring until the edges curl. Season with salt and pepper. While they are cooking add $\frac{1}{2}$ pint of cream, strain liquor from oysters, thicken the whole with 1 tablespoon of flour, mix until smooth. Allow it to cook a few minutes longer. Serve on hot toast.

Oyster Omelette.

Take 15 oysters and chop them, mix as much flour as can be taken up with a teaspoon, $\frac{1}{2}$ gill of cream, add 2 ounces of melted butter and 6 well-beaten eggs, pepper and salt; stir in the oysters, fry and fold as an ordinary omelette.

Oyster Coquilles.

Select 1 quart of large oysters, drain on a cloth, fry in butter, add 1 tablespoon of chopped parsley, 1 tablespoon of vinegar or lemon juice. When they begin to boil remove from fire. Take the coquilles (shells), fill nearly full with the oysters. Pour over this sauce. Put in saucepan 1 kitchen spoon of butter; when it bubbles add 1 tablespoon of flour, stir until smooth, then cook a few minutes; add $1\frac{1}{2}$ pints of oyster liquor, stir until it thickens. Season with cayenne pepper and salt. When ready to serve add 4 well-beaten yolks, $\frac{1}{2}$ cup of cream, juice of $\frac{1}{2}$ lemon, pour sauce on oysters, set in oven a few minutes. Serve at once.

Spiced Oysters.

Take 1 quart of oysters, pour in colander, then put liquor into saucepan with $\frac{1}{2}$ coffee cup of vinegar, 2 blades of mace, 1 dessert-spoon of allspice; let it boil, then add oysters, pepper and salt. When they curl pour in dish. Serve cold for lunch or tea.

To Pickle Oysters.

One quart of large oysters, $\frac{1}{2}$ pint of vinegar, $\frac{1}{2}$ pint of white wine, 2 teaspoons salt, 4 teaspoons of whole black pepper, 2 pieces of mace. Strain the liquor and add these ingredients. Let it boil up once and pour while boiling hot over the oysters; let them remain 10 minutes, then pour off this liquor, allow oysters to get cold, then put them into self-sealing jars. These will keep for some time.

Roasted Blue Points.

Take as many oysters as required, wash the shells clean and wipe dry. Place them on top of range; the shell will begin to open when hot; then remove upper shell sprinkle with salt and pepper; serve with melted butter.

Raw Blue Points.

Wash shells clean and wipe them; open with an oyster knife,

then serve on plates with crushed ice and slices of lemon. Horse-radish may be substituted for lemon, with pepper and salt.

To Feed Oysters in Shell.

Wash the shells clean, lay the bottom downward, pour on them 1 gallon of water, 1 quart of corn meal, 1 handful of coarse salt. Feed on alternate days. It is best to keep them in a cellar.

Oyster Truffle.

One tablespoon of butter in chafing dish and 1 tablespoon of flour, stir until mixture is frothy (being careful it does not brown); stir in $\frac{1}{2}$ pint of cream and 2 dozen oysters with 3 tablespoons of their liquor, cook until oysters begin to curl, then add 1 well-beaten yolk and 1 teaspoon of chopped parsley, 2 minced mushrooms. Serve very hot on buttered toast.

Panned Oysters.

One pint of oysters, 1 tablespoon butter, 1 teaspoon of salt, $\frac{1}{2}$ saltspoon of white pepper. Put butter in covered saucepan with salt, pepper and a dash of cayenne; when hot add the oysters, that must be washed and wiped; keep closely covered and shake the pan to prevent sticking; cook until plump. Serve on toasted bread or heated crackers.

Pigs in Blankets.

Select large oysters and roll each one in a thin slice of middling, skewer with wooden toothpick. Have some melted butter in a pan, place in the oysters carefully; add pepper and salt; let them remain until edges curl. Serve on a hot dish.

Fricassee Oysters.

Brown 1 tablespoon of flour, then blend with 1 tablespoon of butter. Put this in a hot skillet; after it melts add 1 quart of oysters, cook 15 minutes and add a dash of cayenne pepper and salt. When ready to serve, 2 well-beaten eggs, cook 5 minutes.

Puff Paste.

One and one-half pounds of flour, 1 pound of butter, 1 pint of ice water. Put butter and flour together, add ice water, roll as little as possible. To be used for pies and pate shells.

Oyster Pates.

Take 1 pint of flour, $\frac{1}{2}$ pint butter solid, take $\frac{1}{8}$ of the butter and add to flour. Put rest in cloth and work in ice water until waxy and pliable. Work butter well with flour, adding ice water enough to make a dough. Work until smooth, roll a little longer than wide, put in rest of butter and fold 3 times, each time rolling well. Put on ice for 20 minutes, repeat this several times, then let stand for 1 hour or longer on ice. Roll $\frac{1}{4}$ of an inch thick, lay cutter on

paste, cut around with a sharp knife, then with a small cutter in center, cut through $\frac{1}{2}$ the thickness and set in oven to bake. Put $\frac{1}{2}$ pint of milk in double boiler, let come to boiling point. Take 1 tablespoon of butter, 1 heaping tablespoon of flour, add the milk a little at a time until it is a smooth paste, add 1 teaspoon of salt, a dash of cayenne pepper and a little celery salt. Add enough milk to oysters to moisten well.

To Prepare Oysters.

Drain oysters, put liquor in saucepan and let it come to a boil, skim, add oysters, let edges curl, then add sauce. Fill pate shells and serve.

Pate Shells.

Roll puff paste $\frac{1}{4}$ of an inch thick, shape with a pate cutter dipped in flour. Remove centers from $\frac{1}{2}$ the rounds with small cutter. Brush over with cold water, chill in refrigerator, place on tin sheet, cover with brown paper and bake in hot oven 25 minutes. Use pieces cut from center for pate covers.

Oyster Fritters.

Take 1 dozen oysters, wash well in their own liquor, chop them a little, make a batter with 1 coffee cup of flour, 2 well-beaten eggs, $\frac{1}{2}$ coffee cup of sweet milk, 1 teaspoon of baking powder. Dip the oysters in batter, fry in hot lard, drain in wire basket. Serve very hot with butter and sliced lemon. Garnish with parsley.

Oysters a la Marguerite.

One teaspoon of butter, 1 dozen large oysters, 1 tablespoon of chopped celery, salt and pepper to taste, simmer for 3 minutes, then add wine glass of sherry. Simmer 2 minutes longer. Serve on hot toast.

Oysters Newburg.

One quart of oysters, 1 pint of rich milk, 1 tablespoon butter, 1 tablespoon flour, cayenne pepper and salt. Cook oysters in their liquor and drain in colander. Put butter and flour in chafing dish; stir until smooth, then add the oysters and cook several minutes. Serve on square crackers or rounds of toast.

Oyster Cocktail.

Allow 8 raw oysters for each guest. Season with 1 tablespoon of vinegar, $1\frac{1}{2}$ tablespoon tomato catsup, 1 teaspoon shallot finely chopped, 3 drops Tobasco sauce, a little salt. Serve in cocktail glasses with some chopped celery.

Broiled Oysters.

One pint of large oysters, $\frac{1}{4}$ cup of melted butter, $\frac{2}{3}$ cup cracker crumbs, seasoned with salt and pepper. Wipe oysters dry,

then lift on a fork and dip in butter, then cracker dust. Place on a buttered broiler and broil over a clear fire. Turn while broiling. Serve with Maitre d'Hotel sauce on a hot dish.

Oyster Croquettes.

Boil 1 pint of oysters 3 minutes in their liquor, then drain them dry; cut each oyster in 6 pieces. Make a cream sauce with 1 cup of cream or half milk and half cream, 1 tablespoon of corn starch dissolved in a little cold water, 1 tablespoon of butter; add to boiling cream also the butter and 1 saltspoon of salt, $\frac{1}{2}$ saltspoon of white pepper, $\frac{1}{2}$ teaspoon of celery salt and a dash of cayenne pepper. Mix well, add oysters to sauce; when cool form into rolls, dip in beaten egg and cracker crumbs; fry in hot hard.

Oyster Pate.

Blend 1 tablespoon of butter and 1 tablespoon of flour and put in saucepan. Add 1 teacup of cream and 1 pint of oysters, pepper and salt; cook until the oysters curl. Have pate shells ready; fill with the oysters. Serve very hot.

Fricassee Oysters.

Twenty-five large oysters, 2 ounces of butter, 1 tablespoon of flour, yolks of 2 eggs, a little salt and cayenne pepper, 1 teaspoon lemon juice and a little nutmeg. Put oysters on the fire in their own liquor; the moment they begin to boil turn them into a colander (let the liquor go into a hot dish). Put into a saucepan the 2 ounces of butter, when it bubbles sprinkle in 1 tablespoon of sifted flour, stir until it cooks. Let cool a moment, stirring well with a wire whisk. Add 1 teacup of oyster liquor, take it from the fire, mix well the beaten yolks of the 2 eggs, salt, pepper, nutmeg, lemon juice. Beat and return to fire to set the eggs. Do not let it boil; put in oysters last and garnish with thin slices of lemon.

... MEATS ...

*"The turnpike road to peoples' hearts, I find, lies
through their mouths, or I mistake mankind."*

—WOLCOTT.

Cannelon of Beef.

Two pounds of lean beef (cut from the round), grated rind of $\frac{1}{2}$ lemon, 1 tablespoon of finely chopped parsley, 1 egg, $\frac{1}{2}$ teaspoon onion juice, 2 tablespoons melted butter, a dash of nutmeg, 1 teaspoon salt, $\frac{1}{4}$ teaspoon pepper. Chop meat fine and add ingredients, Shape in a roll 6 inches long; wrap in buttered paper; place on rack in dripping pan. Cook 30 minutes. Baste often with $\frac{1}{4}$ cup of butter melted in 1 cup of boiling water. Serve with brown mushroom sauce.

Beef A La Mode.

Take 2 pounds of bouillon beef, lard it with 4 slices of salt pork; put it in a roasting pan, having a piece of pork at the bottom; add 1 tablespoon of butter, 1 sliced onion, 2 bay leaves, salt and pepper. Let it brown on both sides for 20 minutes, then add 1 pint of soup stock or water. Boil 1 hour, then take 2 tablespoons of flour, moisten it with water and put in the roasting pan. Potatoes may be cooked with it if desired.

Roast Beef.

Take 3 pounds of rib roast, wash and put in roasting pan; add to it 1 coffee cup of cold water, pepper and salt. Let cook $1\frac{1}{2}$ hours, then add $\frac{3}{4}$ cup of water and 2 tablespoons bread crumbs; cook $\frac{1}{2}$ hour longer and it is ready to serve.

Beef.

Four pounds of rib roast, wash and put in roasting pan; pour over it 1 teacup of strained tomatoes, 1 teacup cold water, pepper and salt. Baste often. When done remove meat from pan and add 1 teaspoon of flour. Stir until smooth.

To Cook Corned Beef.

Put meat on with hot water, cook until tender. Leave in same water until cold, then slice and serve.

Beef Stew.

Take 2 pounds of beef, cut in cubes 3 inches square. Heat frying pan very hot and put in the meat, turn with a fork until all is seared, then roll in flour; put back in pan, pour in carefully, at one side, 1 cup of boiling water, place on stove, simmer 3 hours. One hour before serving, add salt and pepper, cover tight while cooking and serve.

Rolled Beef.

Wipe and trim a thin round of beef, wet with vinegar. Mix 1 coffee cup of cracker crumbs with 2 tablespoons of chopped salt pork, $\frac{1}{2}$ teaspoon of salt, 1 teaspoon of chopped celery, 1 teaspoon chopped onion, a little sage or any seasoning preferred, and 1 well-beaten egg. Spread this dressing on meat, roll tight and tie with a string. Bake in a hot oven 1 hour, or boil 3 hours. Serve hot with brown sauce.

Hunter's Beef.

Twelve and one-half pounds of beef, $\frac{1}{2}$ ounce cloves, $1\frac{1}{2}$ ounces saltpeter, $1\frac{1}{2}$ ounces coarse sugar, $\frac{1}{4}$ ounce allspice, 3 ounces common salt, $\frac{1}{2}$ nutmeg. The beef should be hung up 2 days, then remove bone. Rub spices and salt well together and into the beef on both sides; cover beef, turn and rub it every day for 2 or 3 weeks. When ready to use, dip in cold water to remove the loose spice. Bind it closely several times around with strips of cotton. Place beef in pan with $\frac{1}{2}$ pint of water. Cover top of meat with shredded suet and a paste made with flour and water. Lay a brown paper over crust and bake slowly 5 or 6 hours. The gravy from this may be used for soup, beef pie or hash.

Spiced Tongue.

Make a strong brine and add a small lump of saltpeter. Boil brine and skim it, let cool and put in a stone jar. Have butcher trim tongue, and wash it. Rub with brown sugar and powdered cinnamon. Immerse in brine, and keep well covered 5 weeks, then canvas and it is ready for use.

Scrambled Mutton.

Two cups of cold chopped mutton, 2 tablespoonfuls of hot water, butter size of a walnut. When meat is hot, break into it 3 eggs; cook until they begin to stiffen, stirring constantly; season with pepper and salt.

French Roast.

If meat is lean, rub with a mixture made of 3 tablespoons of olive oil, 1 tablespoon of chopped parsley, $\frac{1}{2}$ tablespoon of sliced onion, juice of $\frac{1}{2}$ lemon. Rub over meat and leave in this dressing 6 hours to marinate, turning it several times. While cooking baste meat frequently, add pepper and salt. Cook about 2 hours.

To Corn Beef.

Two gallons of water, 2 pounds of salt, $1\frac{1}{2}$ ounces of saltpeter, $1\frac{1}{2}$ pounds of brown sugar. Mix these ingredients; boil 15 minutes, skim well. When cold, put beef in a large jar and pour mixture over it. Let remain 7 days.

To Boil Corn Beef.

Two and one-half pounds of beef, put in kettle with cold water to cover it, 8 whole cloves, 8 whole allspice, 1 sliced carrot may be added. Let it simmer several hours.

Veal Cutlets.

Have the cutlets well shaped, and dip in beaten egg, then in cracker crumbs, salt and pepper to taste. Melt 1 tablespoon of lard in a hot skillet, drop in the cutlets and cook slowly on one side, then reverse. Let remain until a nice brown color.

Jellied Daube Beef.

Six pounds of beef. Make incisions in this and insert small strips of breakfast bacon, bay leaves and onion. Boil slowly 5 hours, skim off grease, add 1 box of gelatine to juice of meat and salt to taste. Pour this over meat, reserving some to mold and put on top of daube. Serve cold.

Beef Roll.

One pound of ground meat, 3 eggs, 1 teacup of cracker crumbs, 1 large onion chopped fine, black pepper and salt, $\frac{1}{2}$ teacup melted butter. Mix well and shape into roll. Put in pan with $\frac{1}{2}$ pint of water, baste often. Make gravy by adding 1 dessert spoon sifted flour to the pan. Stir until brown, serve with the meat. Can use either raw or cooked meat for the roll.

Beef Tongue.

Put tongue on in kettle of water, adding brown sugar, red pepper, salt and spices. Boil several hours. Slice when cold.

Rolled Rib Roast.

Have the butcher remove all bones from a rib roast; roll the meat and tie with twine. Cook same as roast beef. It can be larded before roasting. Serve with tomato or horseradish sauce.

Spanish Hash.

One cup of cold meat, 3 mashed potatoes, 1 small onion, piece of celery chopped fine, 1 cup of tomatoes, 1 egg, pepper and salt. Mix thoroughly. Bake in muffin rings until brown. Garnish with parsley or watercress.

To Broil Ham.

Place ham on broiler over hot coals; cook until crisp; turn often, pour on melted butter, add pepper.

To Corn Beef.

Make brine enough to cover meat (let it be strong enough to bear an egg), boil and skim well. Add 1 tablespoon of saltpeter and 1 quart of molasses when you remove from the fire; then stir until thoroughly dissolved. When brine is cold put in the beef.

Beef Souffle.

Take 2 cups of cold chopped meat, 1 cup of bread cut in small dice, 1 scant cup of canned tomatoes; put layer of meat in bottom of dish, then a layer of the bread and tomatoes, a small pinch of thyme, pepper and salt, and so on until dish is full; pour 1 cup of boiling water over the whole, cook in a hot oven 1 hour. Serve for luncheon.

Pot Roast.

Take 5 pounds of lean rump roast, wash well. Have 2 tablespoons of butter and 1 onion sliced in kettle, stir until brown, then put in the roast; sprinkle with salt and pepper. Cook about 3 hours; keep it well covered. After beef is seared, turn on other side; when done remove beef and thicken gravy with 1 heaping teaspoon of flour.

Stuffed Beef Steak.

Beat steak well, then make a dressing with 1 cup of bread crumbs, $\frac{1}{2}$ teaspoon mace, 1 teaspoon cloves, pepper and salt; mix well and spread over the steak. Roll the steak and tie at each end and in the center; put in a pan, add enough water to prevent burning, also 1 heaping tablespoon of butter, set inside of stove. Baste frequently; when done thicken gravy with 1 tablespoon of bread crumbs, a little pepper and salt.

Beef Steak.

Have skillet hot with a piece of fat from the steak, then put in the steak, sear on one side, then turn it over and continue to do so until done. Have melted butter, pepper and salt, pour on steak and set in oven a few minutes.

Beef a la Mode.

Take 3 pounds of lean beef from the rump, put into a pot with a half can of tomatoes, a half teacup of vinegar, not quite a half teacup of brown sugar, spices of all kinds, 1 turnip, 1 Irish potato, celery tops, chopped fine, pepper and salt to taste. Put on early and let it simmer but do not let it boil. Let it simmer 4 or 5 hours.

To Roast Beef.

Put the roast in the pan. Dredge with flour, and add pepper and salt; pour in a little water and baste frequently.

Stewed Hash.

One pint of beef cut in small pieces, some uncooked potatoes cut in dice, a dash of onion, have more meat than potatoes, put in saucepan and cook. When nearly done add 1 teacup of cream, 1 kitchen spoon of butter, with 1 dessertspoon of flour well blended. Cook 10 minutes longer.

Roast Shoat.

Put pepper, salt and a little minced onion on shoat; put in a pan with a little water and baste frequently. Cook until done.

Daubed Roast Beef.

Take 3 pounds of rib roast, wash and put in roasting pan with $\frac{1}{2}$ pint cold water, dust meat with pepper and salt. Cook $1\frac{1}{2}$ hours, basting often. Half an hour before meat is done, have a daubing made with rolled bread crumbs, season with pepper, salt and onion, moisten with gravy, spread on the roast and return to the oven to brown.

Smothered Beefsteak.

Wipe steak and place in hot broiling pan, adding 2 tablespoons of water, pepper and salt, and 1 tablespoon of butter. Have a close fitting cover on broiling pan, baste with gravy, cook until done. Serve with fried onions.

Scrapple.

Boil 2 hogs' heads until tender, reserving the liquor. When heads are cold, remove grease and cut meat into small pieces. Return meat and liquor to saucepan, and stir in equal portions of meal and flour, until the consistency of mush. Season with salt and pepper, boil several minutes, stirring all the while. Mold in pans, when cold cut in slices, roll in corn meal and fry in boiling lard. Serve hot for lunch or breakfast.

Stuffing for Ham, Venison or Mutton.

One cup of bacon cut fine, 1 cup of onions minced, 1 cup of parsley, thyme and celery seed mixed, $\frac{1}{2}$ cup of sweet mace, 3 large spoons of mustard, 3 spoons of brown sugar, black and cayenne pepper, and salt to taste. After this is mixed, take as many bread crumbs as all the other dressing and mix together, then beat the yolk of 1 egg and put on top with bread crumbs and put in to bake.

Sauteing.

Sauteing is cooking meat in a shallow pan with fat, browning first on one side, then the other.

In Selecting Beefsteaks.

A porterhouse, tenderloin or T. beefsteak are considered the

best kind for broiling. Tenderloins of beef, too, are considered by epicures to be the most delicious meat for broiling. And should be served with a brown champignon gravy.

To Cook Beefsteak.

Take a smooth thick pan, scald with hot water, then wipe dry, and rub bottom with melted butter, place in steak or chops, reverse often until done. Put on a hot dish, season with pepper and salt, and cover with melted butter. Serve immediately.

To Fry Beefsteak.

For frying, a steak does not require to be as thick as when for broiling. Put butter or drippings in frying pan, when hot place in the steak, turn often. Have melted butter, and pour over the steak, after removing from pan.

Porterhouse Beefsteak.

Trim, season and broil rare a porterhouse beefsteak. Pour over melted butter and a brown champignon sauce. Serve with French fried potatoes and hot rolls for breakfast.

Beefsteak and Onions.

Have beefsteak $1\frac{1}{2}$ inch thick. Prepare in usual way, and cook inside of stove. Baste frequently, with butter, softened with a little hot water. Have drippings or hot fat in another skillet, add the sliced onions and fry a chestnut brown. Serve with beefsteak.

Beef Steak.

Have beefsteak cut thick (at least 1 inch), trim off suet. Dredge with flour, pepper and salt. Cook on a hot broiler. Turn frequently. When done serve on a hot dish with melted butter, mushroom sauce or hot tomato sauce. In boiling as in roasting the principle to be observed, is to subject the meat to a high degree of heat in the beginning, then lower the temperature.

Larding.

Select a piece of fat salt pork, having a close grain. Remove the rind as closely as possible; cut slices parallel with it, from $\frac{1}{8}$ to $\frac{1}{4}$ of an inch thick. Cut again into strips and lay in refrigerator. Use a larding needle to draw on these meat strips, (a short deep stitch is best).

Pan Broiling.

Heat a cast iron or steel frying pan to a blue heat. Rub with fat until well oiled, but do not leave any in the pan. Season the meat and lay in pan long enough to sear. Then turn and sear the other side and continue to do so until done. In frying have skillet

dry, also spoon or skimmer used in removing croquettes, as a drop of water will ruin them.

Braising

Is particularly desirable for meats that are tough, or lacking in flavor. A roasting pan, with tight fitting top, is required for perfect cooking.

Daubing.

Cut slices of fat salt pork as long as meat is thick. Cut a slit in the meat, and force the strips of pork through. This answers same purpose as larding, though not so ornamental.

A Stewed Beefsteak.

Put in pan, dredge with flour, pepper and salt, add a lump of butter, with $\frac{1}{2}$ pint of cold water. Cover with top, cook in oven. Baste frequently. Serve hot.

Smothered Beefsteak.

Select a nice thick steak, slask the edges to prevent shrinking. Place in a hot pan, dredge with flour, pepper, salt and add 1 dessertspoon of butter, with 1 dipper of cold water. Cover and place in the oven. After cooking 5 minutes, reverse the steak, baste frequently. Add a little hot water if needed. When almost done, remove the top and add 1 dessertspoon of butter. Take about 1 dozen onions, slice and fry in hot fat a chestnut brown. Put steak on a hot platter and pour over the onions. Serve immediately.

Pan Broiled Beefsteak.

Select a thick porterhouse steak, slash the edges, and if too fat, remove some from the edges. Place steak in a hot pan, dredge with flour, salt and pepper, add 1 dessertspoon butter, and 1 dipper of cold water. After cooking about 5 minutes, reverse the steak and baste frequently with the drippings. If water becomes too reduced, add a little more water to prevent scorching. When ready to serve, add 1 generous tablespoon of butter and place on a hot platter.

Cream Gravy.

One heaping tablespoon of flour, 1 tablespoon butter, 1 pint of sweet milk, salt and pepper. Put butter in a pan, when it bubbles, add flour and mix until smooth, then milk, salt and pepper; let come to a boil, and it is ready to serve. This gravy is nice used in the preparation of macaroni.

Gravy.

Take 1 pound of lean beef, make incisions with a knife and dredge with flour; put in a saucepan with 1 kitchen spoon of melted butter. Let the beef fry brown, then add a little boiling water; shake well, and put in more boiling water, 3 blades of mace, 6 cloves, 4 pepper corns, $\frac{1}{2}$ onion, 1 small carrot, a little browned crust of

bread. Cover closely and let cook a long while. This should make 1 pint of gravy.

To Marinate.

Make a mixture of 3 tablespoons of vinegar, 2 tablespoons of olive oil, salt and pepper, $\frac{1}{2}$ teaspoon of onion juice, 1 bay leaf and a little parsley. Stir ingredients well together. Lay fillets of fish, or any raw meat, in this dressing for 1 hour before cooking, as it gives it a fine flavor.

Beefsteak Pate.

Chop 1 pound of round beefsteak until a soft pulp; season with pepper and salt, also a little of the tender fat chopped fine; mix 2 beaten eggs with 1 pint of sweet milk. Have 1 cup of flour with 1 teaspoon of baking powder sifted in it, add eggs and milk, then stir this into meat, put in pan. Bake in a moderate oven about 1 hour.

To Broil Beefsteak.

Have steak $1\frac{1}{2}$ inches thick, then put on a hot broiler over coals, sear on one side and then the other, and continue to do so until done. Place on a hot dish, and add pepper and salt and melted butter; set in oven a few minutes.

Baked Calf's Head.

Soak head in cold water to cover it, with 1 tablespoon of salt, 2 hours, then wash well. Put in a pot with cold water, 1 sliced onion, 1 teaspoon of thyme, pepper and salt; boil until meat can be easily removed from the bones, then skin the tongue, also the jaws; put in saucepan with brains, 1 teaspoon ground allspice; 1 teaspoon cloves, 1 teaspoon cinnamon, 1 small nutmeg grated. Take some of the water in which head was boiled, and thicken with 1 tablespoon of flour; pour on the head, and sprinkle cracker crumbs over it; set in the oven long enough for the gravy to thicken. When taken from the oven add 1 wine glass of good sherry wine. Boil 3 eggs hard, when cold, slice and garnish the dish.

Dry Beef Hash.

Run 1 pint of cold beef through grinder, have 1 pint of mashed potatoes, $\frac{1}{2}$ coffee cup of cream or milk, 1 teaspoon of chopped onion, salt and cayenne pepper to taste; strew bread crumbs and pieces of butter on top. Place in oven to brown.

Broiled Venison.

Soak venison in cold salt water 2 hours; cut in slices. When the broiler is hot, grease the bars with olive oil, place steak or slices on broiler, sear quickly, first on one side then on the other, turn often. It is best served rare. When done put on a hot dish, pour over melted butter, seasoned with salt and pepper. Serve very hot.

Beef With Brown Gravy.

Put 3 pounds of roast beef in roasting pan, dredge with flour, add pepper, salt and 1 teacup of boiling water, baste frequently; let it cook $1\frac{1}{2}$ hours, then remove the beef. Add $\frac{1}{2}$ cup of hot water, and cook a few minutes.

Breast of Veal.

Remove the bones, spread the meat on a board, flatten with a rolling pin, and spread with a thick layer of sausage meat, mixed with some bread crumbs, herbs and 3 eggs, then roll the meat and tie with a tape string. Bake in a moderate oven and baste often, cook until done. Remove the string and put on a hot dish, garnish with slices of lemon, serve with a brown gravy.

Veal Birds.

Slices of veal from the loin, cut very thin; remove the bone, skin and fat, and pound until $\frac{1}{4}$ of an inch thick, trim into pieces, $2\frac{1}{2}$ by 4 inches. Chop the trimmings fine, with 1 square inch of fat salt pork, for each bird. Add half as much fine cracker crumbs as you have meat; season highly with salt, pepper, lemon juice, cayenne pepper and onion. Moisten with 1 egg and a little hot water, spread the mixture on each slice nearly to the edge, roll up tight and fasten with skewers, dredge with flour, salt and pepper, fry them slowly in hot butter until a golden brown, then half cover with cream and simmer 20 minutes. Remove the strings, serve on toast and pour the cream over them, garnish with points of toast and slices of lemon.

Barbecued Rabbit.

Take a fat, young rabbit, skin and wash well, place in salt water for 1 hour, then wipe dry; rub over with melted butter, pepper and salt, put on a broiling iron and broil over a clear fire; when done, put rabbit in baking pan, spread with butter; set in a hot oven 10 minutes. Put in a saucepan 2 tablespoon of vinegar, 1 tablespoon of French mustard, 1 tablespoon of walnut and mushroom catsup. Let it heat, then add 1 teaspoon of currant jelly, a dash of cayenne pepper and a little salt. Pour over rabbit, serve hot.

Saddle of Venison.

Take a 5-pound saddle of venison and soak 6 hours in cold water, with 1 tablespoon of salt, pare it and remove the sinews from the surface; lard with a larding needle as finely as possible, tie it 3 times around, put in the roasting pan 1 sliced onion, 1 sliced carrot, place in the saddle, seasoned with salt and pepper; spread $\frac{1}{2}$ ounce of butter over it, and cook in a brisk oven 48 minutes, baste frequently with the gravy. Untie it before removing. Place on a hot dish, pour into the pan $\frac{1}{2}$ glass of Madeira wine, and 1 gill of

white broth. Let it come to a boil, skim all fat from the gravy, straining the lean part over the venison. Serve with $\frac{1}{2}$ pint of hot currant jelly sauce.

Fillets of Venison.

Have as many fillets as covers; trim and flatten, lard one side of each fillet with small strips of pork. Put fillets in bowl and marinate 6 hours in this mixture: One sliced onion, 1 minced carrot, 2 bay leaves, 1 sprig of thyme, $\frac{1}{2}$ gill of salad oil, 1 gill of vinegar, a little salt; turn frequently. Drain and wipe fillets, fry about 20 minutes in salt pork fat over hot fire. Cook a chestnut brown. Remove as soon as done, or they become tough. Arrange on hot dish, the larded side uppermost. Have croutons of puff paste, cut in fancy shapes and baked, put fillets and croutons alternately. Serve with a brown gravy made of the marinated mixture. Serve for dinner with French peas.

Venison Pasty.

Use for pasty, meat from breast, neck or flank. Wash the meat with vinegar, rub with brown sugar and hang up in a cool place; examine each day and wipe with a dry cloth. When ready to use sponge with lukewarm water and dry on a cloth. Bone it and cut into pieces 2 inches square. Remove the skin; parboil meat until tender, then add 2 tablespoons of butter, pepper and salt, and if necessary a little flour. Line a pudding dish with pastry, arrange meat in dish, fat and lean, cover with dots of butter and enough stock to cover bottom of dish; put top on pie and bake. Put bones and trimmings in saucepan with enough cold water to cover them, add 1 piece of mace, pepper and salt. Simmer until stock is reduced one-half. Strain, cool and skim off grease. When pie is done, reheat this stock, adding 2 teaspoons lemon juice and 1 wine glass port wine. Put funnel through hole in crust and pour in this gravy. Serve hot for luncheon.

Roast Venison.

Take an 8-pound roast of venison and soak 6 hours in cold water to cover, with one tablespoon of salt. Wash roast and wipe dry, then lard it, using about $\frac{1}{2}$ pound of salt pork cut in small strips. Trim saddle into good shape; put in roasting pan with $\frac{3}{4}$ of a pint of cold water, 1 tablespoon of butter, baste every 5 minutes at the beginning, then every 15 minutes, dust with pepper and salt. Claret wine may be used for basting the venison, instead of the dripping of the pan. Cook $1\frac{3}{4}$ hours. All trimmings from the roast must be made into stock which is added to drippings in pan; also 1 tablespoon browned flour; stir until smooth. Serve this gravy with the venison. Also serve with wild plum jelly.

Venison Steak.

Have steak of venison cut $\frac{3}{4}$ of an inch thick, dust with pepper

and salt; melt 1 tablespoon of butter in broiling pan; put in the steak, sear first on one side, then the other; continue turning steak until done. Put steak on hot platter and spread with butter, set in oven a minute to melt. Serve with Saratoga chips and hot rolls. Slices of cold rare roasted venison are delicious when reheated in a brown or curry sauce. Serve for luncheon.

Deviled Venison.

Cut thick slices from rare roasted venison, make slanting incisions and fill with mixed mustard and salad oil. Brush slices with melted butter and dredge with flour. Broil and serve with melted butter.

Venison Hash.

Chop meat from a cold roast into blocks, season with salt, black pepper, a dash of cayenne; gravy from roast is added to hash, or else make a brown stock from the bones and trimmings; add the meat only long enough to be heated. Serve hash on hot buttered toast for breakfast or luncheon.

Fillet of Veal Roast.

Remove bone from a 3-pound roast and fill with a forcemeat. Have enough pork and lean veal run through the grinder to fill the aperture from where the bone was taken. Add to it $\frac{1}{4}$ cup of butter, 1 ounce of bread crumbs, soaked in milk, the yolk of 1 egg, 1 dessertspoon of lemon juice, a dash of nutmeg, pepper and salt. Mix well together and press into the veal. Skewer and tie the fillet into a round shape. Lay in roasting pan a few slices of pork. Add enough hot water to cover the bottom of the pan. Place in the oven and cook slowly. Replenish with water if it boils out. After cooking 1 hour take slices of pork from the top of the fillet, spread thickly with butter and dredge with flour. In half an hour add more butter and brown the fillet. Put in saucepan 1 kitchen spoon of butter and 1 heaping tablespoon of flour; stir until brown, then add $\frac{1}{2}$ pint of stock, stir well, then set on back of range to keep warm. Take out the fillet and skim off all grease, add a little more water to pan and let come to a boil, then add other sauce, with the juice of $\frac{1}{2}$ lemon, strain and pour around the fillet, garnish dish with slices of lemon, serve with potato puff.

Shoulder of Veal.

Cut veal into square pieces, parboil until tender, put bones and trimmings in another kettle, boil slowly several hours, then season meat with cayenne pepper, salt, the rind of 1 lemon grated, a dash of powdered mace and nutmeg. Strain gravy from pot and add to it 1 dessert spoon of butter rolled in flour, set in oven to brown. When nearly done add 2 glasses of white wine and serve very hot poured over veal.

Roast Veal.

Three pounds of breast of veal. Rub with salt and pepper, dredge with flour. Set on grate in a hot oven until surface is brown. Have water in pan to prevent burning. Allow 30 minutes to each pound for cooking. Add 1 kitchen spoon of butter 1 hour before it is done, and baste frequently. The veal may be made into a fillet, same as beef, by removing the bone and stuffing with a forcemeat and serving with sauce prepared same as for beef.

Calf's Head.

Remove brains and put in ice cold salted water. Wash head and cover with cold water for 2 hours. Then put in kettle with cold water. Boil until meat is easily removed from the bones. Take from kettle, remove all bones. Set the stock back on range, add to it $\frac{1}{2}$ pound of lean ham. Let boil 3 hours. Then strain through cloth in stone jar, and use for turtle soup. Cut meat from calf's head into strips, keep it warm.

Larded Liver With Claret Sauce.

To 1 calf's or lamb's liver take $1\frac{1}{2}$ pounds of fat salt pork, cut in strips $\frac{1}{4}$ of an inch thick; draw through liver with larding needle, then put liver in a kettle of boiling water; cook 20 minutes. Remove from kettle to roasting pan, add 1 cup of water and bake in hot oven 20 minutes. Place meat on hot dish, then add to gravy 1 pint of claret wine, 1 dessertspoon of flour, pepper and salt, pour some on the liver and put rest in gravy boat. Garnish dish with parsley. Serve hot.

Lamb's Liver.

Slice liver $\frac{1}{2}$ an inch thick, then roll in meal, season with pepper and salt, have a hot skillet with melted lard and fry a chestnut brown. Serve for breakfast with thin slices of breakfast bacon.

Veal Tongues.

Put fresh tongues in brine for 24 hours, then wash and put in enough boiling water to cover well. Bring to boiling point rapidly and boil 5 minutes, then remove to back of range and let simmer and skim. As the water boils out add cold water (allow 1 hour to each pound of a large tongue, smaller ones require less time.) Peel carefully, reheat and serve with a sauce, or serve cold, cut in thin slices.

Pork Chops.

Have chops cut from the loin or ribs, put in frying pan until well seared on each side, then drain off fat and put in hot oven 10 minutes. Season with pepper, salt and melted butter. Serve with fried apples for breakfast.

Roast Pork.

The chine and spare ribs are best pieces for roasting; rub well with flour, pepper, salt and sage; allow 20 minutes' baking for each pound. Baste often. Do not have oven as hot as for other meats. Serve with rice.

Barbecued Mutton.

Four pounds of mutton, rinse in cold water. Place in roasting pan, adding 1 pint of cold water, pepper and salt; baste often. One hour before it is done prepare following dressing: $\frac{1}{3}$ coffee cup of tomato catsup, $\frac{1}{3}$ cup Worcestershire sauce, $\frac{1}{3}$ cup of vinegar, 1 saltspoon of black pepper, 1 teaspoon of dry mustard. Mix well, make incisions all over meat and press in this mixture and pour rest over meat and cook slowly. When mutton is done put dots of currant jelly on top and serve with this sauce. Skim grease from gravy, add 1 coffee cup of wine, 1 tablespoon of currant jelly, 1 teaspoon of cloves, $1\frac{1}{2}$ teaspoons ground allspice. Mix well and cook several minutes. Serve warm.

Sanders.

Mince cold mutton, season with onion juice, pepper and salt and moisten with gravy. Put sanders into patty pans, cover with mashed Irish potatoes and set in oven to brown.

Squirrel Pot Pie.

Four squirrels skinned and cleaned and cut in pieces, flour them and fry brown in dripping. Take 1 quart of boiling water, 1 large onion minced, $\frac{1}{4}$ of a lemon thinly sliced, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper, a small glass of sherry wine. Fry the onion brown in 1 tablespoon butter; then add to the boiling water. Cover closely and stew 1 hour. Make a delicate biscuit dough and cut in rounds, laying them on top of the squirrels; boil 15 minutes. Pile squirrel in center of platter and place dumplings around, thicken gravy with 1 tablespoon of browned flour. Pour over squirrels and serve hot. Chicken, beef or lamb may be substituted for squirrels.

Mutton Chops.

Trim chops, sprinkle with salt and pepper, have 2 eggs beaten light and some rolled bread crumbs; dip chops in egg, then crumbs, melt 2 ounces of butter in frying pan and put in the chops; cook slowly. Blend 1 teaspoon flour with 1 dessertspoon of butter and add to gravy. Let remain a few minutes. Serve hot.

To Cook Mutton.

Allow 15 minutes' cooking to 1 pound of mutton; for roasting the same time. Serve with caper sauce or currant jelly.

Spring Lamb.

Rub the saddle of lamb with butter and salt. While roasting

baste often with the gravy. Cook 10 minutes to the pound. Serve with mint sauce.

Mint Sauce.

Chop fine 3 tablespoons of young mint, add to it 2 tablespoons of powdered sugar. Pour over 6 tablespoons of white wine vinegar. Mix well. It is nice served in this way or boiled a few minutes. Serve cold.

To Cook Mutton.

Put pepper and salt on mutton; place in a pan with sufficient water to prevent burning. Baste frequently. Cook until done.

Wine Sauce for Mutton.

One tumbler of currant jelly, 1 tumbler of tomato catsup, 1 teacup of brown sugar, 1 tumbler of wine and 1 wine glass of brandy, $\frac{1}{2}$ pint of mutton gravy from which the grease has been skimmed. Thicken with a little flour and let get cold before using.

Broiled Mutton.

Select lean mutton, remove fat and membranes. Put on board and pound to a pulp. Fold and press into a mass $\frac{1}{2}$ an inch thick. Put carefully on a greased gridiron; turn often and cook rare. Serve very hot with melted butter and tomato sauce.

Lamb Chops.

Take nice lamb chops, remove fat and scraggy bones and have bone flattened; sprinkle with pepper and salt; put in a hot skillet, with melted butter; turn often, and when done place on a hot dish and pour over melted butter.

Mutton Chops.

Trim fat from 2 pounds of chops and parboil them. Dip in beaten egg, then rolled bread crumbs. Fry in hot fat a chestnut brown.

Meat Pie.

Make pastry, line a pudding dish, reserving enough for top of pie. Cut in blocks remnants of cold roast, either beef or lamb; put in pastry, adding 2 tablespoons butter, pepper and salt. Add a few strips of pastry dough or dredge in a little sifted flour, put on pastry top. Set in oven to cook.

Southern Hamburg Steak.

To 1 pound of lean tender beef (the upper round is preferable), chopped very fine, add $\frac{3}{4}$ teacup of rich milk, pepper and salt, onion to taste and mix thoroughly. Mold into 7 cakes, rolling each one as formed into flour. Make into a good shape with the hand. Have ready a hot frying pan with a lump of butter size of an egg, put in steak; fry a light brown. When done remove from the pan. Make

a brown gravy with 1 heaping teaspoon of flour added to the butter in pan; add $\frac{3}{4}$ cup of boiling water, stirring constantly; boil 2 minutes.

Backbone.

Wash backbone, add pepper and salt; put in roasting pan with 1 pint of cold water. Cook until done (about 2 hours).

To Make Sausage.

Run through grinder 14 pounds of lean pork, 10 pounds of backbone fat. Mix well and add 10 tablespoons of black pepper, 3 tablespoons of salt, 8 tablespoons of sage. Put sausage meat in buckets and keep in a cool place. Make into cakes when ready to use.

Rabbit.

Skin rabbit, put in salt water 1 hour, then wipe each piece dry, roll in flour and fry in butter until brown; add salt and pepper. Put in saucepan 2 tablespoons of flour, 2 tablespoons gravy, a little garlic or onion, a sprig of parsley. If desired $\frac{1}{2}$ can of champignons and $\frac{1}{2}$ teaspoon of Worcestershire sauce may be added. Put rabbit in this mixture, simmer until tender, garnish with olives and thin slices of lemon.

Broiled Rabbit.

Skin and wash rabbit, then cut up and put in salt water 1 hour. Have a skillet tolerably hot with some melted butter in it; sprinkle a little flour over the rabbit and put in the skillet, adding a little cold water, pepper and salt. Put inside of the stove and baste frequently. If necessary add a little more water. When nearly done put in a lump of butter. Serve on a hot dish.

Beef Balls.

Chop cold roast beef very fine, removing gristle, but leave in the fat. To a half pint of meat add 1 small cup of cracker crumbs that have been rolled and sifted, salt and pepper to taste. Moisten the whole with soup or stock, add a little Worcestershire sauce and stir in 1 well-beaten egg, set mixture away to cool. When cold form into balls, roll in egg and cracker crumbs and fry in hot lard.

To Cook Mutton.

Wash mutton and put in pan with a little cold water, $\frac{1}{2}$ onion sliced, pepper and salt. Let cook until tender, then put in baking pan, stuff with bread crumbs, seasoned with spices and chopped onion. Moisten crumbs with butter; pour in pan 1 pint of water. Put on mutton a few slices of bacon. Just before serving add to the gravy 1 coffee cup of wine, 1 tablespoon of currant jelly, 1 teaspoon of cloves, $1\frac{1}{2}$ teaspoons of ground allspice. Skim all grease from gravy before adding wine and spices.

Saddle of Venison.

Soak venison in cold water, with 1 tablespoon of salt for 6 hours, then put in roasting pan with a little water. When half done make incisions on either side and press in with a knife, rolled bread crumbs, highly seasoned with pepper and salt, $\frac{1}{2}$ cup of tomato catsup, $\frac{1}{2}$ cup of black molasses. Into this stir 1 tablespoon of brown sugar, 1 tablespoon of allspice. Pour this on meat and cover with bread crumbs. Baste frequently. Before removing from pan dot it with currant jelly.

Pickled Tongue.

Wash the tongues, score with a knife, rub with the following mixture: Salt, black pepper and a few whole peppers, some salt-peter, cloves and garlic cut in strips. Put some of the mixture in bottom of a crock, place the tongues in it. Sprinkle a little of mixture on top. Add a little water and press down the tongues with a plate, as they must be in the brine. Let them stay 2 weeks, turn occasionally. When ready to use cook same as any other tongue. Nice served hot or cold. A soup plate of salt is enough for 2 tongues in making the brine.

Boiled Leg of Mutton.

Wash meat and place in a kettle; cover with boiling water and bring quickly to boiling point; then set on back of range and simmer until meat is tender. When half done add 1 dessertspoon of salt. Serve with caper sauce.

Pressed Veal.

Take 3 pounds of veal, minced as for Hamburg steak, $\frac{1}{2}$ onion chopped fine, 4 eggs well beaten, 1 teaspoon salt, 1 teaspoon pepper, 1 teaspoon of nutmeg, 1 teaspoon grated horseradish, 2 tablespoons of cream, 1 tablespoon melted butter, 4 rolled crackers, mix all together; put in pan. Bake $1\frac{1}{2}$ hours.

Boiled Backbone.

Wash backbone and sprinkle with pepper and salt; put a plate in bottom of pot and put in the backbone with enough cold water to cover it. It requires about 3 hours to cook; 15 minutes before it is done drop in some dumplings, which are to be served with the backbone. Dumplings—Take $\frac{1}{2}$ pint of flour, mix with buttermilk and a pinch of soda. Roll very thin; cut into blocks with a knife.

Veal Loaf.

One and one-half pounds of raw veal, $\frac{1}{4}$ pound of fresh raw pork, $\frac{1}{4}$ pound of butter, 1 cup of bread crumbs, a dash of minced onion, 1 teaspoon of chopped parsley, $\frac{1}{2}$ grated nutmeg, pepper and salt, 3 yolks and 4 whites of eggs beaten together. Run meat through a grinder. Take bread crumbs and make into panada with stock or water. Add to it the eggs, butter and seasoning. When it leaves

side of saucepan it is done. When cold add to meat and mix well. Grease mold with butter and flour it; then make a hole in the center of loaf and put in $\frac{1}{2}$ coffee cup of chopped champignons. Cook 2 hours. Serve hot with this sauce.

Sauce.

One quart of cream or rich milk, $\frac{1}{2}$ teacup of butter, blended with 1 tablespoon of flour; season with salt and pepper. Boil until it thickens. Just before serving add $\frac{1}{2}$ can of chopped champignons.

Lamb's Liver.

Slice liver $\frac{1}{2}$ an inch thick, then roll in flour, seasoned with pepper and salt. Have a hot skillet with melted lard and fry a chestnut brown. Serve for breakfast with thin slices of breakfast bacon.

To Boil a Ham.

Fill the pot with water, put in the ham, fill all around with nice hay, add garlic, cloves, mace, allspice, thyme and pepper. Let it boil several hours until quite done and then add 1 quart of cider or wine.

Baked Ham.

Wash ham clean, wrap it in a bundle of hay and boil until done; take it out and skin it; take 2 flat sticks and lay in the bottom of a stovepan; lay the ham on the sticks and make a batter of flour and water, spread all over the ham. Bake about 2 hours, then take the batter off and dress the ham.

Stuffed Ham.

After boiling the ham skin it. Have ready a dressing made of corn meal muffins or grated biscuit; add 1 moderate size onion chopped very fine, 1 or 2 leaves of sage, pepper and sugar to taste and a few celery seed. Make incisions all over the ham with a large knife and press down the dressing, then bake it.

Veal Loaf.

Three pounds of lean veal ground fine, 6 soda crackers pulverized, 4 eggs, 2 tablespoons of thick cream, 1 tablespoon of butter; season with black and cayenne pepper, salt, a little nutmeg, minced onion, chopped parsley, celery seed. Beat all well together. After it has been formed into a loaf rub 1 egg over the top of it and put in pan, cover with grated cracker crumbs and bits of butter. Put water in pan and baste as it cooks; bake 2 hours. Serve with cream sauce. Have both hot. It is nice served with cream potatoes, green peas, asparagus or dressing of champignons.

Baked Ham.

Soak ham 6 hours in cold water; wash well and put on with enough cold water to cover. Boil, allowing 20 minutes to the pound.

Have ham wrapped in hay; when done set away until cold. Cover with a dressing and set in oven to bake.

To Roast a Ham.

After soaking 6 hours in cold water make a batter of flour and water and cover ham. Lay it on 2 sticks in roasting pan; when hock is loose take from pan, set away until cold; remove skin. Have a dressing made with 1 teacup of grated bread crumbs, 1 tablespoon of dry mustard, 1 heaping tablespoon of brown sugar, 1 dessert-spoon of allspice, 1 heaping teaspoon of cloves. Moisten with vinegar, spread over ham and make incisions and press in some of the dressing. One cup of sherry wine may be poured over ham. Set in oven, bake a chestnut brown.

To Cook a Ham.

Soak ham in cold water about 10 hours, then wipe dry. Make a biscuit dough without shortening; envelop entire ham, then place in a covered pan with cold water and cook inside of stove; add more water if necessary. Let it cook until the hock gets loose; it is then done; set away until next day; remove the skin carefully; make a dressing with more than $\frac{1}{2}$ cup of cracker dust, 1 heaping tablespoon of dry mustard, 2 tablespoons of sugar, nearly $1\frac{1}{2}$ teacup of vinegar, salt and pepper to taste. Make incisions in ham, press in the dressing; pour over it $\frac{1}{2}$ cup of sherry wine. Bake until a light brown.

Stuffed Ham.

Wash well and put on in cold water; let come to a boil, then pour off water and replenish with cold water, and if ham is old pour off water once more and add fresh cold water. Let boil, allowing 20 minutes to the pound. Set away until cold, then skin it; make a dressing with some cold grated biscuit, a dash of onion juice, a little brown sugar, pepper and salt; mix well. Make incisions, press in the dressing and cover with bread crumbs.

Pork Tenderloin.

Slice tenderloin and broil on broiler, dredge with flour, add pepper and salt. When done pour over melted butter and serve hot.

Liver With Chestnuts.

Boil livers from 2 turkeys; when done mash fine, boil 1 pint of shelled chestnuts until soft; blanch and mash to a smooth paste; rub liver and chestnuts through a strainer; season with melted butter, lemon juice, pepper and salt; spread on thin slices of bread.

Heart.

Soak heart in salt water, then stuff with 1 heaping tablespoon of bread crumbs, seasoned with melted butter, onion juice, thyme,

salt and pepper. It can be larded with slices of salt pork. Turn several times.

Kidneys Stewed.

Take 2 pairs of lamb's kidneys, split in two, trim sinews and fat from inside; cut in small pieces, put in stew pan, cover with cold water and have it come to boiling point; repeat this 3 times, put 1 tablespoon of butter in frying pan; stir well until a nice brown; add 1 tablespoon of flour. Cook 3 minutes, then add $\frac{1}{2}$ pint of stock or boiling water. Stir until it boils, then add 1 tablespoon of Worcestershire sauce, 1 tablespoon of mushroom catsup, salt and pepper and the kidneys. Let them get hot, add 1 wine glass of sherry wine. Serve immediately.

To Boil Pigs Feet.

Put 1 set of feet in enough cold water to cover them. When half done add 1 tablespoon of salt. They require about 3 hours to cook.

Spare-Rib.

Wash meat and sprinkle on pepper and salt, then put in roasting pan; pour in 1 pint of cold water. Baste frequently. Cook until done.

Baked Spare-Rib.

Take 3 pounds of sparerib, wash it and dust with pepper and salt. Put in roasting pan with 1 pint of cold water, baste frequently. It requires about 1 hour and 15 minutes to cook. Half an hour before it is done put in about 5 Irish potatoes cut in thick slices and brown in the gravy. Serve around the meat or in separate dish.

Boiled Spare-Rib.

Wash rib, dust with pepper and salt; put in kettle and cover with cold water; have on close-fitting top. Fifteen minutes before it is done drop in some dumplings with a spoon and boil rapidly. Prepare dumplings according to the recipe for boiled backbone.

Spare-Rib Pie.

Boil 2 pounds of sparerib until done; remove bones and dice the meat. Add 1 tablespoon butter, pepper and salt, put in a raw paste, have top on pastry. Cook a chestnut brown.

Pickle for Pork.

Four gallons of water, $1\frac{1}{2}$ pounds of sugar, 6 pounds of salt, 2 ounces of saltpeter; boil and skim. When cold pour over pork.

Pickled Pigs Feet.

After cooking feet done place in a jar, cover well with vinegar and tie up securely; put a plate on top to weight them and keep

down in vinegar; they can then be dipped in batter and fried. Will keep a long while.

Pigs Feet—Cream Dressing.

When done remove largest bones; put in saucepan whole and add 1 pint of cream or milk, 1 dessertspoon of flour and 1 tablespoon of butter well blended, salt and pepper. After this comes to a good boil serve.

To Fry Pigs Feet.

When done remove large bones, press feet closely in a crock, making as compact as if in a mold; when cold cut in slices and fry in batter made with $\frac{1}{2}$ pint of flour, 1 egg beaten light, 1 teaspoon of salt, 1 teaspoon of lard, $\frac{1}{2}$ teacup of buttermilk with a pinch of soda; add milk until of right consistency; dip feet in batter, fry a chestnut brown.

To Fry Hog Brains.

Take 1 pound of brains, skin and put in cold water with a little salt. Let it soak 1 hour, wash thoroughly, then have skillet hot; with a large lump of melted butter add the brains. After they cook a while stir in 5 well-beaten eggs. When they begin to leave side of skillet they are done. Serve in a dish or on toast.

Tripe.

Take tripe, scrape and wash it, then soak 6 days in cold water, with a little salt, changing water frequently. Put on with water and cook all day. If you wish to keep it for some time cover with cold vinegar and put in a jar. To serve for breakfast make a batter with 1 well-beaten egg and flour, cut tripe in strips, fry in hot lard. To stew tripe cut in blocks and put in a saucepan with water and cook $\frac{1}{2}$ hour, then add 1 coffee cup of cream, salt and pepper, 1 tablespoon of butter, 1 of flour well blended, stir well, cook about 10 minutes. Can add 2 hard-boiled eggs chopped, a little made mustard and vinegar if desired.

To Fry Hog Brains.

Take 1 pound of brains, soak in cold water with 1 tablespoon of salt for 1 hour, then skin, leaving them whole; roll in meal with pepper and salt. Fry in hot lard.

Squirrels Stewed.

Skin squirrels, wash thoroughly and put in cold water with 1 dessertspoon of salt, cut in quarters and let remain 1 hour. Put in frying pan some slices of salt pork, cut very thin; then the squirrels. Add to pan 1 dessertspoon of butter, salt and pepper and enough hot water to prevent burning; cover and cook slowly until they are tender. When nearly done remove cover so water will evaporate, then add enough cream to moisten. Let them heat again. Serve very hot.

Broiled Rabbit.

Prepare same way as pan-broiled rabbit; cook on broiler over charcoal embers. Serve with same kind of sauce on a hot dish.

Pan-Broiled Rabbit.

Skin and lay in salted water 1 hour, then put in pan, dredge with flour, salt and pepper; add 1 dessertspoon of butter, 1 dipper of cold water, baste often, turn occasionally; just before serving, mix 1 tablespoon of butter, 1 tablespoon of made mustard, 2 tablespoons of vinegar, pour over rabbit on dish. Serve with Ravigote sauce.

Hasenpfeffer.

Cut up rabbit and soak 1 hour in salt water, then cover with vinegar and let remain 12 hours. Put in kettle with water and par-boil, then add a dash of sugar and pepper, some allspice, cloves, a few thin slices of lemon and a little browned flour. Cook until done. It may be served hot or cold for luncheon.

Hasenpfeffer.

Take a 10-pound rabbit, cut into pieces and wash well, and put raw into an earthen pot. Mix $\frac{1}{2}$ pint of blood, 1-10 quart of vinegar, 3 pints of good red wine, 2 chopped onions, 2 bay leaves, parsley and cloves. Pour this on the rabbit and let marinate for 2 days. Then put rabbit in roasting pan with 1-7 pound of bacon, cut into small cubes and some chopped onion. Roast a chestnut brown. Sprinkle 4 tablespoonfuls sifted flour over rabbit and stir well. Mix 1 pint of bouillon, 2 cubes of lemon to the marination liquid and boil until done. To the gravy add 1 gill of onion, 1 gill of champignons and glazed cubes of bacon, salt and pepper.

Roasted Rabbit.

Take a large rabbit, wash, make incisions and with larding needle insert small strips of breakfast bacon. Put in roasting pan and pour over 1 cup of sour cream, season with salt and pepper. Baste frequently and cook thoroughly done. This is a German recipe.

To Fry Rabbit.

Cut up rabbit, soak in salt water for 1 hour. Drain and dip each piece in sifted flour, season with salt and pepper, fry in hot fat a chestnut brown.

FOWLS

The Selection of Fowls.

In choosing fowls select those that are heavy in proportion to their size. For fricassee, roast or boiled chicken a hen is best. For croquettes, highly seasoned entrees or soups a cock may be used. White flesh poultry, such as turkeys and chickens, require to be well done. Game with dark meat, such as canvas-back ducks, venison and almost all birds, should be cooked rare.

To Dress Poultry.

Poultry should be dressed as soon as killed, as the feathers come out more easily. To pluck poultry pull out 2 feathers at a time, with a quick motion toward the head. Remove pin feathers with the aid of sharp knife. To singe the fowls put in a pan, roll of lighted paper and singe the bird thoroughly, but use care not to scorch the skin. Take off the head and legs, cut open the skin on the back of the neck, disjoint the latter and cut off close to the body. Separate the crop carefully from the skin of the neck, remove that and the windpipe, insert one finger into the opening and loosen the organs from the breast bone. Be sure not to break the entrails or the gall bladder, but pull out all together, for should it happen the chicken or fowl is almost ruined, as it imparts a bitter taste which spoils the delicate flavor.

To Truss a Fowl.

Push the legs up until the knees are above point of the breast bone, cross them at the tail and tie firmly. Put a skewer through body at the wings and thighs, press close to the body and tie across the back.

To Prepare Giblets.

Be careful not to use giblets unless sound. They should be a light color. Cut away any portion that has been discolored by the gall bladder and be careful it does not touch the meat. Cut through the thick muscle of the gizzard and peel it off, without breaking into the little gristmill inside. Put them in salted water 1 hour. Cook neck of fowl with the giblets. The legs and wing tips may be added to the stock pot after scalding and peeling.

To Stuff a Fowl.

Put fowl in a deep bowl, fill the breast with dressing until plump, but allow for expanding while cooking. Fold skin of the neck loosely back and fasten with a bird skewer. Have opening not more than 3 inches, can close by sewing with large darning needle and soft cotton. Leave long ends on thread.

Roast Turkey or Chicken.

For a roast turkey or chicken cut through the skin of the leg 2 inches below the joint, break the bones by a light blow and draw out the tendons, picking them up with a stout fork. Leave on bits of leg bone until the fowl is roasted, then remove before serving.

Stewed Chicken.

Take 1 large chicken or 2 small ones, 2 tablespoons butter, 1 gallon of cold water, pepper and salt. Wash chicken and disjoint, put in pot with cold water. After it boils 30 minutes add pepper and salt. Prepare some dumplings, cut in narrow thin strips. Fifteen minutes before chicken is done drop in dumplings with a spoon; also add the butter; boil rapidly. Serve in a hot dish.

Chicken a la Hollandaise.

Remove the breast bone of a large young fowl, rinse inside with 1 teaspoon soda and water, wash thoroughly and wipe dry. Fill the cavity with a force meat of pate de foie gras and put in roasting pan with $\frac{1}{2}$ pint cold water, dust with pepper and salt and spread on chicken 2 teaspoons butter. When half roasted prepare a batter as for fritters and pour over the fowl, and when dry pour over batter until thickly coated and a chestnut brown. Cut meat into pieces as for fricassee. Serve slices with melted butter and lemon cut in quarters.

Chaud-Froid of Chicken.

Cut a cold boiled chicken into smooth joints, remove the skin. Mask each piece with Bechamel sauce and arrange on lettuce. Mix sliced cucumbers, diced beets and chopped tarragon with white crisp lettuce and put in center of dish. Serve with mayonnaise dressing.

Chicken Pie.

Take 1 large chicken or 2 small ones. Cut in pieces and wash in cold water. Put chicken in pot with enough cold water to cover it. Cook until done. Add 2 tablespoons butter, pepper and salt, thicken with a little flour if needed.

Pie Crust.

One and one-half pints of flour, 1 heaping kitchen spoon of lard, enough ice water to moisten dough, $\frac{1}{2}$ teaspoon of salt. Work with silver spoon only long enough to make pastry hold together. Roll in thin sheet, line a pudding dish, reserving enough for the top; set in oven, cook a delicate brown; also cook pastry to cover top of pie. When ready to serve pour in the chicken, put on top. Serve immediately.

Chicken a la Terrapin.

Three pints of cold boiled chicken, 3 hard-boiled eggs, 3 heaping tablespoons of flour that has been browned, $\frac{1}{2}$ pint of chicken

stock, 1 pint of rich milk, 1 wine glass Madeira wine, 1 even teaspoon of salt, 1 cup of butter, a dash of cayenne pepper, $\frac{1}{2}$ teaspoon mace. Mince the chicken fine; rub eggs through a sieve, melt butter in a saucepan, then add flour, stock and milk (the latter must be scalded), then the chicken in which all the seasoning has been well mixed, with the eggs. Cook slowly half an hour on the back of range. When ready to serve add the wine. Serve on toast.

Roast Chicken.

Select a young, plump chicken, wash, draw the tendons in the leg, put a little soda inside of chicken and rinse several times; put a little butter on the breast of chicken; dredge with flour, add pepper and salt; put in roasting pan, add 1 dipper of cold water. Baste frequently, add a little more water if needed. It requires about 2 hours to cook. Half an hour before chicken is done put in a skillet 1 tablespoon of butter and lard mixed, enough rolled bread crumbs for dressing, 5 tablespoons of chicken stock, a little minced onion, pepper and salt; stir until tolerably brown, then stuff the chicken; return to pan for half an hour. Remove from pan and add 1 dessertspoon of flour, stir until smooth. Have giblets chopped and add to gravy.

To Broil Chicken.

Wash chicken and put in pan with breast upward; put on bits of butter; dredge with flour. Add pepper and salt and 1 dipper of cold water; after cooking a while turn them over and baste frequently; cook a delicate brown; add more butter to pan for gravy. Serve very hot.

To Broil Chicken.

Put chickens in a hot skillet, after dredging with flour, pepper and salt; there must be 1 heaping tablespoon of melted butter for each chicken. Press down with a flat iron. Turn frequently. Add more butter and serve as a gravy. Have dish hot and serve immediately.

Chicken Curry.

One chicken, 2 tablespoons butter, 1 onion, 1 tablespoon curry powder, 2 ounces sweet almonds, $\frac{1}{2}$ teaspoon salt, 1 dessertspoon lemon juice, $\frac{1}{2}$ pint of water. Cook the sliced onion in the butter, but it must not brown. Then add the chicken cut in pieces and sprinkle on the curry powder, stir and cook it 5 minutes. Blanch almonds and pound with a little water; when fine add remainder of water and grind. Strain this through a cloth and add to chicken with salt and simmer until tender. When ready to serve add lemon juice. Serve with rice. Veal may be prepared in the same way.

To Broil Chickens or Birds.

Put on chickens, pepper, salt and bits of butter, place in the pan

and add a little cold water. Baste frequently and pour over melted butter when ready to serve.

Chicken Livers en Brochette.

Take 12 chicken livers cut in half. Soak well in salted water 1 hour, then parboil them. Have an equal number of slices of breakfast bacon, cut very thin. Alternate the livers and bacon on a skewer. They are nice broiled on a broiler. Cook in a pan. Do not parboil them. Add a little water to prevent burning and put on bits of butter, pepper and salt. Cook until done. Serve on a hot dish. They are nice served for breakfast.

Dressing for Fowls.

Take stale bread, roll fine. Have a skillet hot with 1 dessertspoon of melted butter and $\frac{1}{2}$ dessertspoon of lard. When hot add the crumbs, a dash of onion, $\frac{5}{8}$ tablespoons of stock from fowl. Season highly with salt and pepper. To this dressing may be added, 1 pint of raw oysters and cook until done, or 1 pint of pulverized chestnuts may be added. In that case omit the oysters. It requires about 30 minutes for dressing to cook.

Smothered Chickens.

Take 2 chickens, size of broilers, and prepare in usual way. Put them in pan, flesh side up, dredge with flour, add pepper, salt and 1 tablespoon of butter; put in bits on chickens and $\frac{1}{2}$ pint of cold water. Set in oven to cook, baste every few minutes with the drippings. If it is too reduced add a little warm water. When half done reverse chickens and continue to baste; cook until tender and a chestnut brown. Serve on a hot platter, pouring over 1 tablespoon of melted butter.

Salmi of Duck.

Take a pair of wild ducks, using either teal, widgeon or wood ducks. Roast in pan, then cut in small pieces. Remove all bones, crush bones and put in saucepan with trimmings from duck, add 2 wine glasses of sherry, 1 quart of Spanish stock, 1 pint beef stock, 1 bay leaf, 3 cloves, 4 pepper corns, $\frac{1}{2}$ onion sliced, 1 teaspoon parsley. Cover saucepan and boil gently 1 hour. Strain and add 1 tablespoon butter, juice of $\frac{1}{2}$ lemon. Have slices of fried bread put on the duck; pour over hot gravy and serve with plum jelly.

Teal Duck.

Teal duck when roasted has a dressing made with bread crumbs, seasoned with minced onion, celery chopped, pepper and salt. Garnish with watercress. Serve for dinner with grape jelly.

Wild Turkey.

Wild turkey is preferable to any of the large game birds and is prepared similarly to the domestic turkey. Roast turkey and stuff

with boiled chestnuts pulverized or a veal forcemeat or rolled bread crumbs, seasoned with minced onion, butter, pepper and salt, mixed with drippings from the pan.

Meat Souffle.

Make 1 cup of cream sauce, season with chopped parsley and a dash of onion juice. Prepare 1 cup of chopped chicken or veal and add to sauce. When hot add beaten yolks of 2 eggs, cook 1 minute and set aside to cool. When cool add the stiffly beaten whites. Bake in buttered pudding dish 20 minutes. Serve at once with champagne sauce.

Chicken Panada.

One coffee cup of roasted or boiled chicken, pounded to a paste, $\frac{1}{2}$ cup of stale bread crumbs and enough hot stock from chicken to make a thick gruel, add a pinch of salt. Boil 1 minute and serve hot. If using a roasted chicken boil the bones with enough cold water to obtain the stock. Serve for ill or delicate persons.

Marengo Chicken.

One young chicken, 1 tablespoon of olive oil, 2 tablespoons of chopped celery, 1 teaspoon of chopped parsley, 1 teaspoon of minced onion, juice of $\frac{1}{2}$ lemon, 1 teaspoon of salt, a dash of cayenne pepper. Disjoint chicken and put in saucepan with enough cold water to cover, and the salt. Stew until done, then add rest of ingredients. If gravy is too thin thicken with 1 teaspoon flour made into a paste with cold water. Cook a few minutes and serve.

Cream Turkey Hash.

Have 2 pints of cooked turkey breast, 1 pint of cold water, 1 cup of cream, 1 tablespoon butter, 1 dessertspoon flour, a dash of onion, pepper and salt. Cut turkey in small blocks and put in saucepan with the water, onion juice, pepper and salt. Add a little more water if needed; cook about 20 minutes. Then add butter, cream and the flour made into a smooth paste with water; boil a few minutes. Serve on thin slices of hot toast or in a dish for breakfast or luncheon.

Chicken Pie.

Wash chicken in cold water, then disjoint and put in pot with enough cold water to cover; cook until done. Make a crust, roll in sheet and line a pudding dish, reserving some for top. Put chicken in raw crust, adding 2 tablespoons butter, cut in small pieces, pepper and salt, some raw pastry cut in narrow strips may be added to pie, then put on the top, prick with a fork. Set in oven to cook.

Turkey Hash.

One pint of turkey that has been put through the grinder, 1 pint of cold mashed potatoes, 1 teacup of cream, 1 kitchen spoon of

butter, pepper and salt to taste. Put in baking dish to cook, sprinkle bread crumbs on top with bits of butter. Cook until a light brown.

Dressing for Turkey or Goose.

Take 60 large chestnuts, scald and peel them; put in saucepan with 2 ounces of butter, a dash of onion and a sprig of parsley, pepper and salt. Chop this dressing fine; add to it 1 pint of good stock and stew until thick. Then stuff the fowl. If cooking a goose add some currant jelly to the gravy.

For Broiled Chickens.

In serving broiled chickens pour over a brown champignon sauce, as that is considered better than the white sauce, when serving with chickens or any other meat.

Pan Broiled Chickens.

Prepare chickens as usual and place them in a pan. Dredge with flour, salt and pepper, add 1 dessertspoon of butter and 1 dipper of cold water. Baste often, and if water becomes too reduced add a little hot water. Reverse chickens several times and cook until a chestnut brown. When done pour over 1 tablespoon of butter and serve on a hot platter. A few chopped champignons, boiled in their liquor in a saucepan and served with chicken, are quite an addition.

Roast Wild Duck.

Prepare duck as usual and put in roasting pan with $\frac{1}{2}$ pint cold water; season with pepper and salt. Bake in a hot oven. Make a dressing with chestnuts, prepare in skillet, then stuff the duck. Baste frequently with butter moistened with hot water. Serve on a hot dish with slices of lemon and have in gravy boat a gravy enriched with 1 tablespoon currant jelly and 2 tablespoons of sherry wine.

Stewed Duck.

Prepare duck by cutting them same way as for chicken fricassee. Cut a few thin slices of salt pork and place in bottom of stewpan, then place on pieces of duck, cover and stew slowly 1 hour. Season with salt and pepper and a little green sage finely minced, $\frac{1}{2}$ of small onion chopped. Stew 39 minutes longer, then add 1 heaping tablespoon of browned flour made into a paste with cold water. Let it boil up, then serve with plum jelly or French peas.

Chicken and Macaroni.

Boil chicken until tender, then remove all bones and mince the meat fine. Take $\frac{1}{4}$ pound of macaroni, break into pieces an inch long and cook in salted water until tender. Butter a deep pudding dish and cover with the layer of the macaroni, then a layer of chicken, bits of butter, pepper and salt, then a little chicken stock to moisten; add another layer of the macaroni and another of chicken

with butter until all has been used. Pour over the whole 1 cup of rich cream and bake 30 minutes. Serve on a hot platter.

Roast Duck.

Pick the duck, draw, cleanse thoroughly and dry. Place duck in baking pan with $\frac{1}{2}$ pint of cold water, season with pepper and salt. One hour before it is done remove from pan and fill with a bread dressing, seasoned with onion, pepper and salt and 1 tablespoon of butter. When almost done baste with butter and flour frequently. Make a gravy with the neck and gizzards by putting them in 1 quart of cold water and boil until reduced to 1 pint. When done the giblets may be chopped fine and added to gravy. One tablespoon of Madeira or sherry wine may be added with a dash of onion and cayenne pepper. Strain gravy through a sieve, pour a little over ducks and the remainder in a gravy boat. Serve ducks with plum or currant jelly. It requires more than 1 hour to roast a large duck, about 35 minutes for a small one. These rules apply equally to the cooking of tame geese. If ducks or geese are tough parboil until tender. Then season and stuff the fowl and put in roasting pan to cook.

Roast Turkey.

Wash turkey and rub with salt and pepper, dredge with flour and put 3 slices of breakfast bacon on breast of turkey, 1 link of sausage in pan with 1 quart of water. It requires 3 hours to roast a large turkey. Baste frequently. One hour before turkey is done put in a hot skillet 1 dessertspoon of lard, 1 tablespoon of butter; add enough rolled bread crumbs for dressing with 5 tablespoons of turkey stock; stir constantly, add pepper and salt; cook a chestnut brown, then stuff turkey and cook $\frac{1}{2}$ hour longer; 1 pint of oysters may be added to dressing in skillet if desired. If any dressing is left add to gravy with the giblets, or roasted chestnuts may be pulverized and added to dressing; in that case omit the oysters.

Roast Duck.

Wash duck and rub with salt and pepper; put in roasting pan with 1 pint of water. When half done dredge with flour; baste often. One-half hour before duck is done put in a hot skillet 1 tablespoon of butter and lard mixed, enough bread crumbs for dressing, 5 tablespoons of stock, a dash of onion, season highly with pepper and salt; stir until a chestnut brown, then stuff duck and put back in pan. Cook $\frac{1}{2}$ hour longer. Serve with currant jelly. Add any crumbs left to gravy, also giblets.

To Roast Canvas-Back Duck.

Having trussed the ducks put in each a thick piece of soft bread that has been soaked in port wine; place them before a quick fire, roast 1 hour. When ready to serve pour over the juice of 1 orange,

juice of 1 lemon. Serve very hot with the gravy from ducks; also have gravy in boat made with 1 tablespoon of butter and 1 dessertspoon of flour blended, the giblets rolled in flour, diced and added to gravy. Serve with currant jelly.

Roast Turkey.

Wash the turkey thoroughly and rub with a little salt and pepper; have ready a filling made of bread toasted until crisp and moistened with water. Season highly with pepper, a piece of butter and a little salt. Put into a pan with 1 quart of water. Dredge the turkey with flour and baste frequently. It requires 3 hours to cook a large turkey; a small one 1½ hours. Cut up the giblets and serve in the gravy, which will be thick enough from the flour with which the turkey was dredged.

Boiled Turkey.

Have the turkey nicely cleaned and placed in salt water for a few minutes, then fill with a stuffing of bread, butter, salt, pepper and parsley. Tie the legs and wings and then pin up in a cloth. Drop a little salt in the water, which should not boil too fast. Serve with drawn butter and 4 eggs chopped and some parsley. It may be served with oyster sauce.

To Roast Ducks.

Wash the ducks and rub with salt and pepper; put them in a pan with 1 pint of cold water and cook 3 hours. Toast the bread for the filling and crush with a rolling pin. Season highly with pepper, salt and chopped onion. Baste often.

To Roast a Goose.

Prepare the same as for ducks. Sage, thyme and parsley may be added to the dressing. It requires only a little butter. Cook 3 hours. Remove nearly all fat that drips from the goose, as it will make the gravy too oily. Add the giblets to the gravy.

Deviled Turkey.

Place the wings and legs of cold turkey on a greased gridiron and brown slowly on both sides. When done place on a hot dish and pour over it a sauce made of one dessertspoon each of vinegar, mustard, pepper sauce and currant jelly. Season with pepper and salt.

Giblets With Sauce.

Take 6 chicken giblets, put in saucepan with 1 dessertspoon of butter and ½ slice onion. Let them brown, then add 1 quart of soup stock and 1 small turnip sliced, 1 tablespoon of rice, 1 small carrot chopped fine, salt and pepper, boil ½ hour, then serve.

Chestnut Dressing for Turkey.

Remove the shells and skins from 2 quarts of large roasted chestnuts, mash them, add 1 ounce of melted butter, season with salt and pepper. If desired, can add 1 teaspoon of olive oil. Mix well and stuff turkey as with bread dressing.

Pishpash of Lamb.

Cut lamb from bone and chop. put a layer in bottom of baking dish, then layer of thinly sliced tomatoes and a layer of stale bread crumbs; season with salt, celery salt and pepper; have bits of butter over top and enough new milk to moisten. Bake about 20 minutes.

Meat Balls.

Grind $1\frac{1}{4}$ pounds of round steak, $\frac{1}{4}$ pound of salt pork, 5 crackers. Mix meat with 1 chopped onion, 2 eggs and 1 pint milk, season with pepper and salt. Fry in hot butter.

Quail a la New Orleans.

Dress as many quails as there are to be covers. Dry them and put the liver inside again with 1 heaping teaspoon of butter and salt to taste. Wrap each bird in 2 thin slices of salt pork; tuck a leaf of sage under the wing. Wrap each bird in well buttered thick white paper. Roast half an hour in hot wood ashes. Remove the paper, serve with gravy and add to it 1 wine glass of Sauterne wine. Serve with French peas.

Broiled Squab.

The bird should be full grown. Singe, draw and split down the back. Crack the large bones, flatten and season with salt and pepper and broil slowly. Serve on dry toast with hot melted butter poured over. Garnish dish with watercress.

Wild Turkey or Wild Goose.

Pluck carefully, not to tear the skin. Draw and wipe, but do not wash it. Cut off head and truss like fowls (larding improves them, or can fasten thin slices of fat pork over the breast or put 2 tablespoons of butter in each bird, either way is good.) Baste every 5 minutes. Parboil the liver and pound to a paste with butter, cayenne pepper and salt. Toast nice slices of bread, remove the crust and spread with this paste about 10 minutes before serving. Place on the birds and serve with brown gravy.

Wild Grouse.

Is prepared similarly to the domesticated ones, except they should be seasoned more highly. They are nice stuffed with chestnuts.

Stuffed Partridge.

Wash birds and leave them whole. Put in pan, dredge with

flour, pepper and salt, put bits of butter on top of each bird. Pour in pan 1 dipper of cold water, cover and let steam half an hour, then have rolled bread crumbs, a few chestnuts cooked and pulverized. Add to this 1 heaping tablespoon of butter, pepper and salt. Brown it a little in skillet, then stuff bird and set in oven to brown. If water evaporates add a little hot water. Remove birds when done; add 1 tablespoon of butter and 1 dessertspoon of flour, well blended; add to gravy, stir until smooth; pour over birds when ready to serve.

Broiled Partridge.

Wash partridge, put in pan, dredge with flour, add pepper and salt and bits of butter on top of each bird; pour in 1 dipper of cold water, cook slowly and baste every few minutes, turning birds occasionally. Add a little more hot water if needed; cook until done; add 1 tablespoon of butter and 1 dessertspoon of flour well blended; put birds on a hot dish; stir this gravy until smooth; then pour on birds and serve.

To Roast Goose.

Wash the goose and rub with salt and pepper, put in roasting pan, dredge with flour. Cook 3 hours: $\frac{1}{2}$ hour before it is done put in a skillet 1 tablespoon of butter, a little lard; when melted add enough bread crumbs for dressing, a dash of onion with 5 tablespoons of the stock from the goose. Stir until a chestnut brown; then stuff the goose and put back into pan; skim off nearly all the grease from gravy, adding to it any crumbs that are left with the giblets, cut into dice. Serve with apple sauce.

Boiled Turkey.

Have turkey washed and put in salted water a few minutes, then fill with a dressing made of rolled bread crumbs, a dash of onion, pepper and salt. Tie the legs and wings, then pin up in a cloth; put a little salt in the water. A large turkey will require 3 hours, boiling all the time, but not too rapidly. Serve with drawn butter and 4 hard-boiled eggs chopped; oyster sauce is also nice served with boiled turkey.

To Fry Chicken.

Cut up the chicken and put in cold water with a little salt; let it stay 1 hour, then wash off in clear water. Dip pieces of chicken in sifted flour with plenty of black pepper. Have hot lard in a skillet; fry a light brown. Make a biscuit dough and cut in long straight pieces and cook.

To Make the Gravy—When the chicken is done take out and put in the skillet 1 tablespoon of flour; when it is well mixed add 1 cup of sweet milk, salt and pepper, stirring all the while. This is to be served with the chicken.

Grouse.

Pluck carefully not to tear the skin, draw and wipe, but do not wash it. Cut off head and truss like fowls. Larding improves them or can fasten thin slices of fat pork over the breast or put 2 table-spoons of butter in each bird; either way is good. Baste every 5 minutes, parboil the liver and pound to a paste with butter, cayenne pepper and salt. Toast thin slices of bread, remove the crust and spread with this paste about 10 minutes before serving; place on the birds. Serve with a rich brown gravy.

Roast Quail.

Rinse quail in ice water and steam over boiling water until tender. Dredge with flour, put on bits of butter liberally, add pepper and salt, put inside of oven and cook until a chestnut brown. Thicken gravy with green grape jelly, garnish with parsley. Any kind of fowl may be cooked in same manner.

Smothered Grouse.

Split in half, wash thoroughly, rub well with salad oil and salt, brown delicately, then set on back of range to steam. Add 1 cup of brown stock to pan, let it simmer a while, then pour on birds. Serve with French peas.

Snipe.

After cleaning the snipe, remove skin and eyes from the head, draw it down to the legs and skewer the bill through the lower part of the legs; pin a thin slice of larding pork around each bird and string them on a skewer. Season with salt, cayenne and black pepper. Roll the ends in melted butter or salad oil. Broil on either side 5 minutes. Serve on hot toast moisten with Maitre de Hotel butter. Garnish with watercress.

Roasted Snipe.

Prepare same as for broiling snipe. Roast 10 minutes in hot oven. Mince hearts and livers fine, adding 1 teaspoon butter, 1 teaspoon chives, salt and pepper. Spread slices of stale bread with this paste, a few fresh crumbs on top; set in hot oven 3 minutes. Place birds on this toast. Garnish with watercress. Serve gravy in bowl. Plover, reed or woodcock, prepare same way.

Potted Grouse.

Prepare grouse as for roasting, season highly, add 1 dessert-spoon of butter for each bird and dot with the butter. Allow 1 wine glass of claret for 1 pair of grouse. Tie two folds of buttered paper over. Bake 1 hour in moderate oven. Pack 1 pair of grouse in china pot, cover with clarified butter, keep in a cool place; reheat for breakfast or lunch.

Roast Pigeon.

To roast pigeons, prepare same way as for roasting chickens, if they are tough, steam 30 minutes before placing them in roasting pan. In roasting allow 1 heaping teaspoon of butter for each bird. Serve on hot toast or on a hot platter.

Pigeon Pie.

Use 4 young pigeons for making pie. Parboil birds and prepare same as for chicken pie.

MEAT AND FISH SAUCES

To Prepare Roux.

The foundation for nearly all common sauces is a roux.

Melt 1 tablespoon of butter in a saucepan until it begins to change color, then add 2 tablespoons of flour and stir briskly. Add 1 pint of hot milk, or milk and water in equal proportion, or water, pour in slowly, beat hard, add $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ saltspoon white pepper and a dash of cayenne. When ready to use, add 1 heaping tablespoon butter and let it melt in the sauce. This is excellent for plain white sauce, or drawn butter sauce.

For Brown Sauce.

Use the above recipe, but allow the flour and butter to brown. Use for soups, stews or gravies for meat and fish.

Brown Mushroom Sauce.

Two tablespoons butter, $\frac{1}{2}$ teaspoon onion juice, 3 tablespoons of flour, 1 cup of brown stock, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{8}$ teaspoon pepper. Cook onion in butter until a light brown. Remove onion and stir butter until well browned, add flour with the seasoning. Brown the flour, add stock gradually. Chop $\frac{1}{2}$ cup mushrooms and simmer for a few minutes in their liquor. Add to sauce when ready to serve.

Mint Sauce.

Six tablespoons of vinegar, 3 tablespoons of mint, 2 teaspoons of powdered sugar, 1 teaspoon of salt; mix well. Let stand 1 hour before serving. Serve with lamb.

Mint Sauce.

Take a handful of mint, rinse in cold water, chop very fine, then put in saucepan $\frac{3}{4}$ cup of vinegar, 2 dessert spoons of granulated sugar and the mint. Let it simmer 10 minutes. It can be used hot or cold for meats.

Sauce for Lamb or Mutton.

One coffee cup of chopped raisins, 1 teaspoon salt, 2 tablespoons granulated sugar, 1 handful of fresh mint, 5 tablespoons tomato catsup. Put all ingredients in chopping bowl, except tomato catsup, chop fine, add the catsup and serve cold with meat.

Brown Sauce for Beef.

Heat 1 coffee cup of stock, blend 1 tablespoon of butter, and 1 tablespoon flour, add to the hot stock, with 2 cloves, 1 bay leaf, 1 teaspoon of chopped onion, 1 teaspoon chopped parsley. Cook for a few minutes. Strain and serve hot with cannelloni of beef, or rolled beef.

Wine Sauce For Meats.

Three-fourths pound of butter, $1\frac{1}{2}$ pints of jelly, 3 tablespoons of brown sugar, 1 tablespoon of allspice, 1 quart of wine. Mix ingredients well; cook tolerably thick, stirring all the time. This is delicious served with venison, lamb or mutton.

Tomato Sauce.

Put in saucepan $\frac{1}{2}$ can of tomatoes, $\frac{1}{2}$ small onion, 6 cloves. Boil 30 minutes, then strain. Have in frying pan 1 kitchen spoon of butter, when melted add 1 heaping tablespoon of flour; mix until smooth, add the tomato juice and 1 pint of stock. Let come to a boil. Serve with meats or croquettes.

Tomato Catsup.

Take $\frac{1}{2}$ bushel of ripe tomatoes, wash them and cut out imperfections. Put in porcelain kettle with 6 sliced onions. Boil till thoroughly done. Rub through a sifter, return juice to kettle and add 1 quart best cider vinegar, $\frac{3}{4}$ pint of brown sugar, 1 teaspoon cayenne pepper, 2 heaping teaspoons black pepper, 1 tablespoon of celery seed, 1 tumbler of grated horseradish, 1 heaping teaspoon of salt, spices of all kinds. Put in a muslin bag, cook tolerably thick. Have bottles hot and put in the catsup, seal at once.

Lamb Dressing.

Two-thirds cup of black molasses, $\frac{2}{3}$ cup of catsup, 1 dessert spoon of allspice, 1 dessertspoon of cloves, onion, bread crumbs, pepper, salt and brown sugar. Half an hour before the meat is done, make incisions in it and stuff with bread crumbs, a little onion, pepper and salt. Stick in some cloves, then cover top with bread crumbs, brown sugar and crumbs again. Pour over some of the molasses and catsup; add allspice to the gravy after skimming off all grease. If necessary add to it a little hot water. The meat must be in a covered pan while cooking. Baste frequently.

Tartare Sauce.

To $\frac{1}{2}$ pint of Mayonnaise dressing, add 3 olives, 1 gherkin chopped, 1 tablespoon of capers, 1 tablespoon of tarragon vinegar. It is then ready for use.

Tortue Sauce.

One and one-half pints of brown consomme, 1 bay leaf, the liquor from $\frac{1}{2}$ can of champignons, $\frac{1}{2}$ can of tomatoes; boil 15 minutes and strain, put back in saucepan with $1\frac{1}{2}$ dozen mushrooms cut in half, 2 truffles chopped, $\frac{1}{2}$ coffee cup sherry wine. Let it boil 5 minutes, stir in at the last 1 teaspoon flour blended with butter; let it boil up once and pour over the calf's head; garnish with tender beets, sliced watercress, or parsley. Serve at once.

Dressing for Lamb.

Take $\frac{3}{4}$ cup of gravy, skim off all grease, put this in a saucepan and add 1 coffee cup of tomato catsup, $\frac{1}{2}$ cup of brown sugar, $\frac{1}{2}$ cup of black molasses and 1 dozen whole cloves. Set on the back of range; let it simmer for a while. When ready to serve add $\frac{1}{2}$ cup of currant jelly and $\frac{1}{2}$ cup of sherry wine. Beat well, then serve tolerably warm over the lamb.

Spanish Sauce.

Take 2 carrots and 1 onion, cut fine, cook in 2 ounces of bacon or sausage dripping, add 1 sprig of thyme, 1 bay leaf, 6 pepper corns, 1 clove of garlic, 4 stalks of celery, 2 sprigs of parsley, $\frac{1}{2}$ teaspoon of celery seed. Simmer 2 quarts of white stock gently for $\frac{1}{2}$ hour, then add 2 quarts of brown soup stock. Boil slowly for 3 hours. Any bones from roast or ham improves the stock. Brown 2 ounces of flour in dripping until a light brown, moisten with some of the boiling stock, skim well before straining. Put in self-sealing jar and set in cold place; it will keep a long while in winter. It can be used as the basis for many fancy sauces.

Tomato Sauce.

Take 1 can of tomatoes, $\frac{1}{2}$ of a small onion, 10 cloves; put on and boil until tolerably thick, then strain through colander; return to saucepan, add 1 tablespoon of butter, blended with 1 tablespoon of flour, salt and pepper. Cook until consistency of cream. Serve with spaghetti or beefsteak.

Tomato Sauce.

One quart can of tomatoes, 2 onions chopped, 16 cloves, $\frac{1}{2}$ teacup of vinegar, 1 teaspoon of salt, 1 teaspoon of soda, cayenne, pepper, 2 tablespoons of granulated sugar. Add soda to tomatoes. Let boil until it foams, then press through a fine sieve, return to saucepan and add all seasoning. When nearly done stir in 1 dessertspoon of flour made into a paste with water; cook about 5 minutes and strain. Serve with croquettes or peppers.

Tomato Sauce.

Take 1 pint of tomato catsup, put in saucepan to heat, then add 1 teaspoon of butter, salt and pepper; stir well and it is ready to serve. It is nice served with baked peppers or croquettes.

Brown Mushroom Sauce.

One can of mushrooms, $\frac{1}{4}$ cup of butter, $\frac{1}{2}$ teaspoon of lemon juice, $\frac{1}{4}$ cup of flour, 2 cups of consomme or brown stock. Drain mushrooms and chop fine one-half of them, then cook with butter and lemon juice. Remove from the pan and brown the butter. To this add the flour; when well browned add consomme gradually, cook 15 minutes and skim. Then add rest of mushrooms cut in half. Season with salt and pepper.

Sauce Piquante.

Three tablespoons of butter, $\frac{1}{2}$ teaspoon of mustard, a dash of cayenne pepper, $\frac{1}{2}$ teaspoon of Worcestershire sauce, 1 teaspoon of lemon juice, $\frac{3}{4}$ cup of tomatoes chopped and strained. Cook until brown, then add rest of ingredients and stir well. Serve with fish and meats.

White Sauce.

Two tablespoons of butter, 2 tablespoons of flour, 1 cup of milk, $\frac{1}{4}$ teaspoon of salt, a dash of pepper. Put butter in saucepan, stirring until it bubbles, add flour with seasoning and stir until well blended. Pour on gradually the milk and stir until mixed. Then beat until smooth.

Indian Chutney.

One pound of granulated sugar, $\frac{1}{2}$ pound of seeded raisins 1 ounce of salt, 6 ounces of preserved ginger, juice of 4 lemons, 1 pint of cider vinegar, 12 large apples, 1 ounce of garlic. Pare and cut the apples, then boil them in the vinegar until quite soft. Chop all other ingredients fine and mix with the apples and vinegar. Add sugar and lemon juice. Simmer until thick. Put in self-sealing jars. Serve with meats.

Tartare Sauce.

Make mayonnaise dressing and add 3 chopped pickles and 1 tablespoon of capers. Serve with fish.

Butter Maitre D' Hotel.

Put 2 tablespoons of butter in a bowl with 2 teaspoons of parsley, chopped fine, and the juice of 1 lemon. Mix well, set aside to cool. Put in a frying pan 2 tablespoons of butter; add to it 2 tablespoons of flour. Stir constantly for 5 minutes, then add 3 teacups of boiling milk gradually. Beat well, add a little nutmeg, pepper and salt. Cook 15 minutes and rub through a sieve.

Picalilli Sauce.

Chop 1 quart of green tomatoes; add 4 chopped onions and 4 green peppers, with seed removed. Sprinkle ingredients with 1 coffee cup of salt, and let remain 2 days. Squeeze dry; add 2 tablespoons of celery seed and 1 tablespoon of mustard seed. Mix 1 tablespoon of mustard with some cold vinegar, add $\frac{1}{2}$ cup of brown sugar, 1 teaspoon of cloves and 2 quarts of cider vinegar. Let it come to a boil and pour over the chopped vegetables. Seal while hot. Serve with meat.

Olive Sauce.

One coffee cup of brown stock, 1 dessertspoon each of chopped carrot and onion, 1 tablespoon of butter, 1 tablespoon of flour, 2 cloves, 14 stoned olives, salt and pepper. Put butter in saucepan. When it bubbles add onion and carrot. Let it brown, then put in flour and the stock. Cook olives $\frac{1}{2}$ hour. After sauce has cooked 25 minutes, strain and add the olives. Simmer for 5 minutes. Extract of beef may be used instead of the brown stock. Allow 1 teaspoon extract to 1 cup of hot water.

White Sauce.

Put in a frying pan 1 tablespoon of butter and add 1 tablespoon of sifted flour. Mix until smooth. Add 1 coffee cup of new milk and stir until it thickens, pepper and salt.

To Make Roux.

Put in saucepan 1 tablespoon of butter; when it bubbles, add 1 tablespoon of flour; let cook several minutes. If used for thickening white sauce or soups do not allow it to brown, but for brown sauce, cook until brown. This amount is sufficient for 1 pint of soup or gravy.

Hollandaise Sauce.

Beat to a cream the yolks of 4 eggs and $\frac{1}{2}$ coffee cup of butter, then add juice of $\frac{1}{2}$ lemon, a dash of cayenne pepper, and a little salt; add gradually 1 coffee cup of hot water; stir well, put in a double boiler to cook, stirring constantly; cook until consistency of cream, (but it must not boil). Remove from fire and beat hard. Serve with fish or cold meats.

Apple Sauce.

Peel and core 6 tart apples, cut up and put in saucepan; cover with water. Boil until tender and press through a colander; add 1 dessertspoon of butter, a little sugar and a dash of nutmeg. Serve with fowls or meats.

Tartare Sauce.

Yolks of 2 raw eggs, yolks of 2 hard boiled eggs, 6 tablespoons of olive oil, 2 dessertspoons of vinegar, 1 teaspoon of chopped onion,

salt and cayenne pepper. Mash hard boiled eggs, then add raw ones. Beat until smooth, using alternately oil and vinegar; add onion and 2 tablespoons of capers, salt and cayenne pepper. Serve cold.

Tartare Sauce.

Take 1 cup of Mayonnaise, add to it 1 tablespoon of capers, 1 tablespoon of finely chopped parsley and 1 tablespoon of sour pickle well drained. If preferred, olives may be used instead of pickle. This sauce is nice served with lobster, soft shell crabs or hot fish.

Mustard Sauce.

One tablespoon of mustard, 1 tablespoon of butter, 1 teaspoon of black pepper, yolks of 3 eggs, 3 tablespoons of white sugar, beaten well together. One teaspoon of vinegar. Take 1 cup of gravy from fowl or beef and add to this sauce, beating well, then put on stove and beat frequently. When of proper consistency, take off and serve cold.

Tomato Dressing.

One pint of tomatoes, half dozen cloves, black and cayenne pepper, and salt, half onion grated, 1 tablespoon of butter, 1 of flour and 1 of sugar. Put all except butter and flour in a saucepan. Boil 10 minutes. Cream butter and flour, then strain the tomatoes and add to it. Cook until it thickens and serve hot with meats.

French Dressing.

Three tablespoons of olive oil, 1 tablespoon of vinegar, 1 teaspoon of scraped onion, salt and cayenne pepper to taste.

Mustard Sauce.

Yolks of 5 eggs well-beaten, 1 tumbler of jelly and 4 heaping tablespoons of brown sugar mixed together, 4 heaping teaspoons of mustard with vinegar enough to make a batter, (about a tumbler of vinegar), 1 small spoon of cayenne pepper. Mix all together, add a cup of butter and a little salt. Boil until it begins to thicken; stir often and take off to cool.

Sauce for Venison or Beef.

Four large tablespoons of currant jelly, 4 pickles, sliced very thin, 4 tablespoons of vinegar, 1 tablespoon of butter, 1 teaspoon of mace, 1 teaspoon of black pepper, 1 teaspoon of mustard. Mix all together and let come to a good boil.

Drawn Butter Sauce.

Two spoons of butter, 1 tablespoon of flour, $\frac{1}{2}$ pint of boiling water, half teaspoon of salt. Mix butter and flour to a smooth paste in a bowl; set on fire in a pan of boiling water. Add the $\frac{1}{2}$ pint of boiling water gradually, stirring all the while until it thickens,

also add salt. Take from fire and use at once. Serve with asparagus, boiled fish or cauliflower. Add 1 tablespoon of capers to this sauce and it is nice for fish or boiled mutton.

Salad Dressing.

Take the yolks of 4 eggs, salt and cayenne pepper, 1 dessert-spoon of sugar, 1 teaspoon of dry mustard, butter, size of a hen egg, rolled in flour, $\frac{3}{4}$ of a cup of vinegar; add to it 1-3 cup water. Beat all together, put on stove and cook to a light mush. Add a few celery seed, if desired, then butter.

Mayonnaise Dressing.

Take the yolks of 2 eggs and beat until very light with a silver fork, then add olive oil, drop at a time, and heat very hard. Add 1 saltspoon of mustard powder and a little vinegar or lemon juice, alternating with oil, cayenne pepper to taste. Beat until it looks like jelly and add oil until stiff enough, then set on ice.

Mayonnaise Dressing.

Yolks of 7 eggs well beaten, $\frac{3}{4}$ of a cup of vinegar and $\frac{1}{4}$ cup of water. First put in tablespoon of olive oil and beat well, then $1\frac{1}{2}$ tablespoons of white sugar. Add vinegar and cook until it begins to thicken; take off and beat until smooth.

Egg Sauce.

Use the recipe for white sauce and add to it 2 hard boiled eggs cut in slices, 1 teaspoon of parsley chopped fine. Serve with boiled fish.

Hollandaise Sauce.

Put 2 tablespoons of butter in frying pan; when it melts add 2 tablespoons of flour, stir until smooth, then add $1\frac{1}{2}$ pints of milk, salt, nutmeg and pepper; cook 1 hour. Take 3 eggs beaten separately and the juice of 1 lemon, add this to other ingredients slowly. Let it come to a boil, then put in 1 tablespoon of butter; stir well and serve.

Cream Sauce.

Put 1 pint of cream in double boiler and when it boils add to it 1 tablespoon of flour and 1 tablespoon of butter well blended; 1 can of chopped champignons may be added. If used do not cook them. Let it remain a few minutes to thicken and it is ready to serve.

Almond Sauce.

Use preceding recipe except omit the champignons and take $\frac{1}{4}$ pound of almonds, blanched and chopped fine; add to cream sauce just before serving. Nice served with peppers.

Drawn Butter Sauce.

Take $\frac{1}{4}$ pound of butter, divide into 4 parts, then put $\frac{1}{4}$ in saucepan to melt. When it sizzles shake from the dredging box 1 teaspoon of flour; stir constantly until blended. Add a dash of paprika and 2 tablespoons of cold water; stir until the consistency of cream, then put in rest of butter, stirring all the while. When smooth put through a fine sieve and serve very hot, with baked fish.

Brown Champignon Sauce.

One can of champignons, 1 heaping tablespoon butter, 1 tablespoon browned flour, pepper and salt.

Cut champignons in half and put in saucepan with their liquor, and boil 30 minutes, stirring frequently. If liquor is reduced, add a little hot water. Blend butter and browned flour, and add to champignons with pepper and salt. Stir continually, cook until it thickens. Serve hot with chicken, beefsteak or chops.

Poivrade Sauce.

Melt in saucepan $\frac{1}{2}$ ounce of butter; then put in $\frac{1}{2}$ onion and $\frac{1}{2}$ carrot to fry. Add 4 pepper corns, 4 whole cloves, $\frac{1}{2}$ sprig of thyme cut in small pieces, 5 leaves of parsley, $\frac{1}{2}$ ounce raw ham. Cook 6 minutes then add 1 pint of Spanish sauce, and $2\frac{1}{2}$ tablespoons of tarragon vinegar. Boil 20 minutes; skim off all grease and strain.

Danish Sauce.

Three Spanish onions, 2 ounces of butter, salt and pepper. Peel, slice and parboil onions; then drain and put them in saucepan with butter, pepper and salt. Simmer until reduced to a pulp, then put through a fine sieve, return to saucepan, and add 1 pint of Bechamel sauce. Simmer 15 minutes, then serve.

Sauce for Beefsteak.

One can of champignons chopped and boil 15 minutes in their own liquor; add 1 dessertspoon of browned flour, and 1 dessertspoon of butter. Cook a few minutes and serve.

Salad Dressing.

Yolks of 4 eggs, 1 cup of cream, $1\frac{1}{2}$ pints of vinegar, 1 tablespoon of salt, nearly $\frac{1}{2}$ cup of sugar, 1 heaping tablespoon of mustard, 1 cup of butter, $\frac{1}{2}$ teaspoon of cayenne pepper. Beat eggs until light, add sugar, mustard, cream, butter, salt and pepper; stir, then boil the vinegar and pour boiling hot into the mixture. Beat well. If bottled this dressing will keep for some time.

Cream Dressing.

One tumbler of thick sweet cream, yolks of 5 hard boiled eggs, 1 heaping tablespoon of granulated sugar, 1 tablespoon of dry mus-

tard. Mash the eggs smooth, add the sugar and mustard, then cream, gradually, until well mixed; thin with vinegar, until the consistency of good cream. Keep in a self-sealing jar on ice. Serve with tomatoes or salads.

Apple Sauce.

Peel tart apples and quarter them, (if very large cut the quarters once in two). Have 2 quarts when peeled. Put them in a granite kettle, add 2 coffee cups of granulated sugar. Put on the back of range; let cook in their own juice. Cook tolerably thick, till the syrup looks clear. Serve with meat.

Sauce for Beefsteak.

Chop 1 can of chamignons (and boil 15 minutes in their own liquor), then add 1 dessertspoon of browned flour, and 1 dessertspoon of butter. Cook a few minutes and serve over beefsteak.

Green Tomato Mince.

One peck of green tomatoes chopped fine, sprinkle with salt and let stand 1 hour then put in a crash bag and squeeze out all water. Mix with the dry pulp, 4 pounds of brown sugar and 1 quart of cider vinegar, put mixture in a kettle and simmer 1 hour or until well cooked. Chop fine 2 pounds of seeded raisins, 1 pound of stoned dates; add to kettle also the juice of 10 lemons, 2 tablespoons of cinnamon and 1 grated nutmeg. Mix well, set on back of range, cook a few minutes; put in self-sealing jars, serve with meats.

Anchovy Sauce.

Take 1 pint of gravy and add 1 anchovy. Roll $\frac{1}{4}$ pound of butter in a little flour, stir until it boils; a little lemon juice, catsup, red wine or walnut liquor, may be added which ever preferred.

Sauce.

Butter melted with 1 tablespoon of walnut pickle or catsup, makes a good sauce for meats.

Currant Catsup.

Five pounds of currants, 3 pounds of granulated sugar, $\frac{1}{2}$ pint vinegar, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon of salt, 1 teaspoon allspice, and 1 teaspoon of black and red pepper mixed. Boil 30 minutes. Serve with meats or game.

Plum Sauce.

To each pound of damsons, add $\frac{1}{2}$ coffee cup of granulated sugar, $\frac{1}{2}$ ounce each of cinnamon, mace and cloves (put spice in a bag). Take the seed from plums and boil with sugar until tolerably thick. Serve with meats.

Cucumber Sauce.

Peal and slice 2 large cucumbers into small cubes. Boil till tender in salt water and drain. Then let 1 pint of rich milk come to a boil, adding to it 1 tablespoon of butter and 1 of flour well blended, and a little salt. Add cucumbers to this and serve.

Wine Sauce for Mutton.

One tumbler of currant jelly, 1 tumbler of tomato catsup, 1 teacup of brown sugar, 1 tumbler of sherry wine, $\frac{1}{2}$ tumbler of brandy. Take $\frac{1}{2}$ pint of gravy, skim off grease, then add ingredients. Thicken with 1 heaping teaspoon of flour and cook a few minutes. When ready to serve add brandy and wine.

Wine Sauce.

Put in a saucepan $2\frac{1}{2}$ coffee cups of consomme or stock, 2 cloves, 5 pepper corns, 1 bay leaf, a little sugar and $\frac{1}{2}$ cup of mushrooms. Liquor may be added. Blend 1 tablespoon of butter, and 2 tablespoons of flour; cook 10 minutes, and strain through a fine sieve, then add to sauce. When ready to serve, pour in 1 coffee cup of champagne or substitute 1 cup of white wine. Serve immediately.

Caper Sauce.

One-fourth pound of butter, 1 pint of boiling water, 1 tablespoon of flour, 1 tablespoon of capers, salt to taste. Cream butter, add flour and gradually the hot water. Let boil until consistency of cream, then add capers and serve.

Sauce Piquante.

Two coffee cups brown stock, 4 tablespoons butter, 4 tablespoons vinegar, 2 tablespoons flour, 1 tablespoon chopped onion, 2 tablespoons chopped pickle, $1\frac{1}{2}$ tablespoons chopped capers, 1 teaspoon tarragon vinegar, 1 teaspoon sugar, $\frac{1}{2}$ teaspoon salt. Put butter in saucepan, when it begins to brown, add flour, then slowly add to stock, salt and a dash of cayenne pepper. Simmer 12 minutes. Have in another saucepan vinegar, sugar and onion boiled rapidly 5 minutes. Then add it to sauce, also pickle, capers and vinegar. Stir well, cook long enough to heat the pickle. If sauce is too thick, add a little water. Serve this sauce with baked or boiled meats or baked fish.

Sauce For Timbales.

One pint of cream, 1 tablespoon butter, 1 tablespoon of flour. Put cream in double broiler, and when hot, add flour and butter well blended. Cook until it thickens. Turn out timbales on each plate, and pour over the sauce while hot.

Bordelaise.

Three-fourths pint of Spanish sauce, $\frac{1}{2}$ pint sauterne wine, 1

tablespoon chopped shallots, 1 tablespoon cooked marrow, $\frac{1}{2}$ pod red pepper. Boil the shallots in the wine until reduced one-half, add Spanish sauce and cook 15 minutes, then marrow and pepper cut in round slices. Boil up once and serve.

Sauce for Fish.

Two tablespoons of tomato catsup, $\frac{1}{2}$ coffee cup melted butter, $\frac{1}{2}$ coffee cup vinegar, 1 tablespoon made mustard, and salt. Mix well and boil 10 minutes.

Amherst Sauce.

Take $\frac{3}{4}$ pint of brown sauce and add $2\frac{1}{2}$ tablespoons currant jelly, $2\frac{1}{2}$ tablespoons wine, 1 teaspoon made mustard. Mix well, then put in saucepan to melt jelly. Add wine when ready to remove from fire.

French Sauce.

Heat 3 tablespoons tarragon vinegar, 3 tablespoons water; put in it 1 slice of onion. Cream 3 tablespoons butter and beat yolks of 3 eggs. Add 1 saltspoon paprika and 1 saltspoon salt. Remove the onion and add hot liquid to the egg. Cool and stir the sauce until of good consistency and smooth; then add 1 tablespoon of butter at a time and stir until blended. When finished put in gravy boat. Serve with broiled steak or chops.

Celery Sauce.

One pint of milk, $\frac{1}{2}$ coffee cup of butter, 2 tablespoons sifted flour, 3 heads of celery. Cut celery into small cubes and boil in water 5 minutes. Put milk in double boiler. When it comes to boiling point, add butter and flour blended, and the celery, drained from water. Simmer 5 minutes, stirring all the while. Serve with boiled turkey or chicken.

Pepper Sauce.

Take 12 red peppers, remove the seed, chop very fine; add 1 tablespoon of brown sugar, 1 teaspoon of salt, 4 large white onions chopped, 6 tumblers of vinegar. Cook in porcelain kettle. Boil until thick, keeping it covered all the while; strain through a sieve. Cook about 2 hours.

Chili Sauce.

Twenty-four ripe tomatoes, 8 onions, 5 coffee cups of vinegar, 1 pound of brown sugar, 4 tablespoons of salt, 1 of cinnamon, 1 of allspice, nutmeg, mace and cloves mixed, 3 of celery seed, 4 of horseradish. Boil all well together; cook about 6 hours. Seal while hot.

Velvet.

Melt 1 ounce of butter, add 2 tablespoons of flour, stir until smooth, moisten with 1 quart of chicken stock or veal stock, $\frac{1}{2}$ cup of mushroom liquor, 5 pepper corns, 1 saltspoon of salt, a dash of

nutmeg. Boil 20 minutes; stir constantly, skim well and set on back of range; simmer for 1 hour; strain again; add more pepper and salt if needed.

Bordeau Sauce.

Chop separately 1 large head of white cabbage, 1 dozen green tomatoes, 2 onions, 6 green peppers, remove the seed. Sprinkle all with salt; let it stand one night. The next morning squeeze dry and mix together. Take 1 quart of vinegar and add to it 1 tablespoon each of cloves, allspice and mustard seed; let it scald. Then pour it over the mixture, leave until next day; repeat the process for two consecutive mornings, then seal while hot. This is excellent for stuffing cucumbers or peppers or to serve with meats.

French Dressing.

One teacup of olive oil, $\frac{1}{2}$ teacup of vinegar, white cayenne pepper and salt to taste. Beat with egg whisk until very light.

English Sauce.

Three tablespoons of butter, 2 tablespoons of flour, 1 cup of white stock, $\frac{1}{4}$ teaspoon of salt, a dash of cayenne pepper, $\frac{1}{2}$ teaspoon of chives chopped finely, $\frac{1}{2}$ teaspoon made mustard, 1 teaspoon grated horseradish, $\frac{1}{4}$ cup of cream, 1 teaspoon lemon juice. Melt butter; add flour, then gradually the stock, salt, pepper, mustard, chives and horseradish. Cook this 2 minutes, strain and return to saucepan. Add cream and lemon juice. Heat before serving. Serve with hamburg steak or tenderloin of beef.

Horseradish Sauce.

Three tablespoons of horseradish, 1 tablespoon of vinegar, $\frac{1}{4}$ teaspoon of salt, a dash of cayenne pepper, 4 tablespoons of rich cream. Mix ingredients and add cream beaten until stiff.

Wine Sauce For Game.

One tablespoon butter, $\frac{1}{2}$ tumbler of port wine, $\frac{1}{2}$ tumbler of currant jelly, $\frac{1}{2}$ tumbler of cold water, juice of $\frac{1}{2}$ lemon, 1 teaspoon salt, 4 whole cloves, a dash of cayenne pepper. Simmer all ingredients 5 minutes, adding 4 tablespoons gravy from the game. Strain sauce and add the wine. Serve hot with venison or game.

Currant Jelly Sauce.

Half a tumbler of currant jelly, $2\frac{1}{2}$ tablespoons butter, $\frac{1}{2}$ onion sliced, 1 pint of stock, 1 tablespoon flour, 2 tablespoons tarragon vinegar, 1 bay leaf, 1 piece of celery, salt and pepper. Cook onion and butter until onion begins to color, then add flour and herbs, stir until brown; add the stock and simmer 20 minutes. Strain and remove all fat, return to saucepan; add jelly, stir until melted. Serve with meat or game.

Mushroom Sauce.

Mushroom sauce is made by adding 1 tablespoon lemon juice to 1 cup of cream sauce and $\frac{1}{2}$ cup mushrooms finely chopped. Brown sauce may be used instead of white sauce.

Cream Sauce.

One pint of cream, 1 tablespoon butter, $\frac{1}{2}$ teaspoon salt, 2 tablespoons sifted flour, a dash of cayenne pepper. Heat cream, then add butter and flour well blended and the seasoning. Serve with vegetables. This sauce is nice for croquettes by using $\frac{1}{2}$ pint of chicken stock and $\frac{1}{2}$ pint of cream.

Sauce Julienne.

To three-quarters of a cup of Mayonnaise, add $\frac{1}{2}$ teaspoon each of finely chopped capers and parsley, 1 gherkin chopped fine, $\frac{1}{2}$ can of tomatoes, strained and cooked until reduced to 2 tablespoons. Served with any kind of fried fish.

Creole Sauce.

Two tablespoons of chopped onion, 2 tablespoons of green pepper chopped fine, 2 tablespoons of butter, 2 tomatoes, $\frac{1}{4}$ cup of sliced mushrooms, 6 stoned olives, 1 1-3 cups of brown sauce, salt and pepper. Use sherry wine for seasoning. Cook onions and pepper with butter 5 minutes; add the tomatoes, mushrooms and olives; cook a few minutes and then add brown sauce. Bring to boiling point. Serve with boiled beefsteak.

Drawn Butter Sauce.

One-third cup of butter, 2 heaping tablespoons of flour, $1\frac{1}{2}$ cups of hot water, salt and pepper. Melt half of butter, then add flour and seasoning, adding gradually the hot water. Boil 6 minutes, then add rest of butter. Cook a minute.

Caper Sauce.

Use recipe for drawn butter sauce, with $\frac{3}{4}$ cup of capers added. Serve with mutton and steaks.

Brown Sauce.

Two tablespoons of butter, $\frac{1}{2}$ teaspoon onion juice, 3 tablespoons of flour, 1 cup of brown stock, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{8}$ teaspoon of pepper. Cook onion in butter until light brown; remove onion and stir butter until well brown. Add flour with the seasoning. Brown the flour, adding stock gradually. Chop $\frac{1}{2}$ cup of mushrooms and simmer for a few minutes in their liquor. Add the sauce when ready to serve.

Celery Sauce.

Boil 1 head of celery in cold water until tender, then press

through a sieve. Beat yolk of 1 egg and add to it strained juice of 1 lemon, the celery and 4 tablespoons gravy from fowl, salt and pepper. Mix well and serve with meat or fowl.

Cranberry Sauce.

One quart of cranberries, 1 quart of sugar, 1 teacup cold water. Wash cranberries and put in saucepan with the water. After it boils 15 minutes, add sugar, and stir frequently; cook about 25 minutes. To mold cranberries, when done press through sieve into a mold, that must be rinsed in cold water.

Brown Sauce.

Slice 1 onion and fry in butter until it changes color; then add 1 pint of gravy from roast beef, 1 heaping teaspoon mustard, salt and pepper, and 1 tablespoon Worcestershire sauce may be added. Let sauce boil up once; if too thick, thin with stock, pour through a fine sieve.

Bouquet.

One stalk celery, 4 stalks of parsley, 1 bay leaf, 3 cloves, $\frac{1}{2}$ blade of mace, $\frac{1}{2}$ sprig of thyme. Wrap all in the parsley, tie closely at end. Dry for winter use.

Nut Sauce.

Put 1 pint of cream in double boiler, when hot add 1 tablespoon of butter, 1 tablespoon flour well blended and $\frac{1}{4}$ pound of chopped pecans. Use with croquettes or peppers.

Chutney Sauce.

Chop together very fine 6 green sour apples, 2 green peppers with seed removed, 2 onions, 1 coffee cup seeded raisins, 1 tablespoon mustard seed, 1 tablespoon of salt, 1 coffee cup of brown sugar; simmer for half an hour, pour into small bottles and seal. Serve with meats or fowls.

Mushroom Sauce.

Remove the stems and inside skin from 1 pint of small mushrooms; add 1 pint of cream and cook slowly; then 1 kitchen spoon of butter, $\frac{1}{2}$ onion, pepper and salt; cook until consistency of cream. Serve with steak, poultry or fish.

Sauce For Boiled or Baked Fish.

Let 1 pint of rich milk come to a boil, then add $\frac{1}{2}$ coffee cup of butter and 1 tablespoon of flour worked to a cream, pepper and salt. When ready to serve $\frac{1}{2}$ coffee cup of sherry wine and 1 tablespoon of capers may be added.

Sauce For Fish.

One-fourth cup of butter creamed, 1 tablespoon lemon juice, 1 tablespoon parsley, pepper and salt. Cook a few minutes, stir until smooth and serve.

Mayonnaise Dressing.

Put 3 yolks in a cold bowl which must rest on a block of ice; add 1 saltspoon of salt and stir rapidly; add the oil, drop at a time (more than 1 pint of oil may be used), also 1 tablespoon of vinegar or lemon juice, with cayenne pepper to taste. The quantity may be increased by adding to it when ready to serve, the same amount of whipped cream stirred in lightly. Serve at once.

Sauce For Fish.

Take $\frac{1}{2}$ pint of Mayonnaise dressing and add to it 4 olives, 1 gherkin, 1 tablespoon of capers, 1 teaspoon of parsley chopped fine and 1 teaspoon of onion juice.

French Dressing.

Put 4 tablespoons of olive oil in a cold bowl, add to it 1 saltspoon of cayenne pepper, $\frac{1}{2}$ saltspoon of salt and 1 tablespoon of tarragon or cider vinegar.

Mushroom Sauce.

Cook 1 cup of cream in double boiler; add $\frac{1}{2}$ cup of mushrooms that have been previously cooked in their liquor and chopped, 1 tablespoon of lemon juice, 1 dessertspoon of butter, 1 heaping teaspoon of flour. When it comes to boiling point, serve.

Madeira Sauce.

Take 1 pint of Spanish sauce, add to it 1 gill of Madeira wine, 1 gill of liquor from mushrooms, pepper to taste. Cook slowly for 30 minutes. Skim off grease and strain.

Orange Sauce.

Add to pan where game has been cooked, 1 pint of broth; strain and add $\frac{1}{2}$ pint thick brown gravy, and the juice of 2 oranges. Strain and add the rind of 1 orange, shredded. Serve with duck or game.

Champagne Sauce.

Cream 1 tablespoon of butter and add to it 1 tablespoon of flour. Put in a saucepan and stir slowly into it $\frac{1}{2}$ pint of hot, brown soup stock. Let it boil up twice; remove from fire and add $\frac{1}{2}$ pint of champagne. Serve with venison or game.

Horseradish Sauce.

One coffee cup freshly grated horseradish, 1 teaspoon of salt, $\frac{1}{2}$ saltspoon pepper, 1 teaspoon made mustard, 1 teaspoon sugar, 2 tablespoons of vinegar. Mix well and when ready to serve add 1 coffee cup of cream, whipped until very stiff.

Cucumber Sauce.

Grate 2 large cucumbers and drain on a sieve. Squeeze out all

water, add 1 tablespoon of vinegar, $\frac{1}{2}$ teaspoon of salt and a dash of cayenne pepper. Serve at once with meats.

Bechamel Sauce.

One pint white stock, 2 tablespoons butter, 4 tablespoons flour, 6 mushrooms or the liquor from a half can, 1 cup cream, $1\frac{1}{2}$ tablespoons lemon juice. Cook flour and butter together; add salt and pepper if needed. Add stock, then mushrooms; simmer 20 minutes partially covered, skim off fat. Strain through fine sieve, then add cream and lemon juice, boil 4 minutes. Pour out and stir while cooling. This sauce may be used to mask a chaudfroid sauce by adding 2 tablespoons gelatine that has been soaked in cold water 1 hour.

Yellow Bechamel.

To make yellow Bechamel use preceding recipe and add 1 blade of mace, 1 tablespoon minced carrot. After it boils add yolks of 4 eggs beaten light and stir into $\frac{1}{2}$ cup of cream just before serving.

Russian Sauce.

Have 1 pint of Bechamel sauce and add 1 teaspoon powdered sugar, 1 scant saltspoon cayenne pepper, 2 tablespoons grated horseradish and 2 tablespoons of thick cream, or use yolks of 4 eggs beaten light and $\frac{1}{2}$ pint of wine with the Bechamel sauce.

Ravigote Sauce.

Add 1 tablespoon each of parsley chopped fine, chives, tarragon and shallot to 1 pint of mayonnaise dressing. Serve cold.

... BREAD ...

*"The various cares in one great point combine:
The business of their lives, that is to dine."*

—YOUNG.

Yeast.

One large Irish potato, 2 tablespoons of flour, 1 cake of yeast, 1 tablespoon cold water, 1 tablespoon granulated sugar. Peel Irish potato, cover with 1 quart of cold water and boil until done, mash and strain, then add 1 tablespoon flour, and enough lukewarm water from the potato to mix it. Set aside to cool, then add 1 tablespoon cold water, 1 tablespoon sugar, 1 cake of yeast; stir up in the sponge, add 1 tablespoon of flour and set to rise.

Rolls.

One and one-half quarts of flour sifted, 4 ounces cold lard, 1 teaspoon granulated sugar, 1 teaspoon salt. Add these ingredients to flour, then the sponge and enough cold water to mix it. In winter use lukewarm water. Knead dough until smooth, bearing on it lightly. Put in a covered bucket and set to rise, then make into pocketbook shape rolls, put in pan, grease with butter, turn thin side over, place in pan to rise; cover with cloth to exclude the air. Before putting in oven to bake, brush top with melted butter.

Rusk.

Use preceding recipe for rolls, make in morning, and set to rise. In afternoon add to the dough, 1 teacup of granulated sugar, yolks of 4 eggs. Knead, then pinch off pieces of dough, shape with the hand, place in buttered pan, grease top of rusk generously with melted butter. Set to rise, bake in moderate oven.

Yeast.

Put one good-sized potato in a quart of water and boil until the water is reduced to one pint, then mash the potato and add a half pint of flour. Use the water from the potato and stir well. Set aside to cool, and add $\frac{1}{2}$ cake of yeast, and 2 teaspoons of sugar; set to rise.

Rolls.

Sift 1 quart of flour, lard the size of an egg, 1 tablespoon of sugar, 1 teaspoon of salt and 1 teacup of yeast. Work dough until smooth; if not soft enough, add a little water. Set to rise.

Sally Lunn.

Sift $1\frac{1}{2}$ pints of flour, 1 tablespoon of butter, 1 teaspoon of salt, not quite a teacup of good yeast, 1 egg well beaten. Work the butter and flour together, add salt, then egg and yeast slowly. Have batter soft and let rise 4 hours; take from pan and put in dish to rise 2 hours before baking.

Sally Lunn Without Yeast.

Beat 3 eggs separately; 2 pints of flour, 1 tablespoon of butter, 2 teaspoons of cream of tartar, 1 teaspoon of soda, use sweet milk, make a batter and bake quickly.

Rusk.

One and one-half pints of flour (sifted), 1 tablespoon of butter, a small piece of lard, 1 egg well beaten, a little nutmeg, half a teacup of granulated sugar; add these to flour, then $\frac{3}{4}$ of a cup of yeast. Stir lightly with a spoon in the beginning, then work with the hand, and if necessary add a little more flour. Mix a little flour and butter to rub on the top; put in pan and set to rise about 11 o'clock a. m.

Yeast.

Boil 1 good-sized potato until well done, then put in a bowl and mash thoroughly, add 3 kitchen spoons of flour and enough hot potato water to make a smooth batter. Set aside to cool, add 1 cake of yeast after dissolving it in cold water. Set in a warm place to rise.

Rolls.

One quart of flour sifted, 1 tablespoon of lard, 1 teaspoon of sugar, 1 teacup of yeast, enough water to make of good consistency. Put in a bucket; cover with top and allow it to rise. When shaping the rolls, grease the top and also the pan.

Sally Lunn.

One quart of flour sifted, 1 kitchen spoon of butter, 1 kitchen spoon of lard, 1 even teaspoon salt, 3 tablespoons of sugar, 2 eggs. Beat the eggs, stir into the flour and add about 2 teacups of yeast. Stir well; add all ingredients. Set to rise, then roll out and put in well-greased pan. Also grease between the layers and on top. Set to rise again. Bake a chestnut brown.

Flannel Cakes.

One egg well beaten, 1 pint of butter milk, 1 teaspoon of soda, flour enough to make a batter. Beat well and bake on a hot griddle.

Pin Perdu.

Take slices of stale light bread, 2 eggs, $1\frac{1}{2}$ teacups new milk, $\frac{1}{2}$ teacup of sugar. Make a custard of milk, sugar and eggs. Dip

bread in this and fry on a greased hot griddle, using butter; turn while cooking. Serve for luncheon or tea.

Apple Bread.

One quart of flour, 3 large apples chopped fine, 1 tablespoon lard, 1 teaspoon salt, 2 coffee cups buttermilk, 1 teaspoon soda.

Sift flour, with soda and salt added; then lard well worked in, and the apples and milk. Make hoecake an inch thick. Bake in oven a chestnut brown.

Fruit Biscuit.

Grated rind of 1 lemon, $2\frac{1}{2}$ pounds of flour, 3 heaping teaspoons baking powder, $\frac{1}{4}$ pound of lard, 1 teaspoon salt, 4 ounces granulated sugar, 2 eggs, some citron and raisins, enough new milk to make soft dough. Cut with a cutter. Brush the top with milk and eggs. Bake in a hot oven.

Rolls.

Add to 1 pint of hot milk 1 teaspoon salt, 1 tablespoon each of butter and lard; let it cool, add 1 compressed yeast cake; place in the center of 1 quart of flour, stirring in flour to make a thick batter. Cover and let it rise, knead in rest of flour, let it rise double. Roll out to $\frac{1}{4}$ inch, cut with form, indent each, brush over with butter, fold $\frac{1}{2}$ over the other, put in pan, cover for 1 hour, then bake 20 minutes.

Pulled Bread.

One quart of flour, 1 cup sour buttermilk, $2\frac{1}{2}$ kitchen spoons of goose grease, 1 teaspoon soda, 1 teaspoon salt. Mix together, then put in covered bucket to sour one day. Set bucket in pot of hot water, boil 3 hours. Remove from bucket, place in oven 15 minutes to dry. Cut in slices and serve cold.

Pinch Rolls.

Use roll recipe; make bread in the morning; in the afternoon, pinch off pieces of dough size of an egg, shape with the hand, put rolls close together in covered pan, grease well on top with butter. Set to rise, then bake in moderate oven.

Krimneys.

One pint of sifted flour, 2 ounces cold lard, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teacup ice water, with 1 tablespoon milk. Mix in lard dry, the salt, then water and milk; if not soft enough add more milk; beat until dough blisters. Cut out with biscuit cutter, then roll each one into a thin sheet, stick with fork, place in pan and bake a chestnut brown.

Wafers.

One pint of flour, 1 heaping tablespoon butter, 1 teaspoon salt, enough new milk to make a stiff dough. Knead, then break off pieces

of dough and roll into thin sheet. Bake in hot oven a chestnut brown.

Graham Bread.

One and one-half cups of Graham flour, $\frac{1}{2}$ cup white flour, $\frac{1}{4}$ cup sugar, $1\frac{1}{2}$ teaspoons baking powder, $\frac{1}{2}$ teaspoon salt. Mix thoroughly, using enough sweet milk to make a thick batter, stir with a spoon. Water may be substituted for milk; in that case add 1 tablespoon of melted butter. Bake in a greased pan.

Tea Rolls.

One quart of sifted flour, $\frac{1}{2}$ cake yeast dissolved in lukewarm milk, 1 tablespoon of granulated sugar, 1-3 cup of butter, $\frac{1}{2}$ teaspoon of salt and enough lukewarm milk to make a tolerably stiff dough; set to rise. Bake in a quick oven 20 minutes. If desired for breakfast make rolls at night.

Corn Bread. (Use "Indian Meal").

One egg, $\frac{3}{4}$ cup of sugar, 1 pint of flour, 1 pint meal, 1 pint milk, 1 heaping tablespoon of butter, 1 teaspoon salt. Beat sugar and egg together; add to this half of the milk, all of the meal, butter and salt, half of flour, and rest of milk; sift baking powder into flour and beat hard. Grease the pan with butter and bake in a hot oven.

Hoecake.

Take 1 quart of sifted corn meal, 1 dessertspoon lard, 1 teaspoon of salt and sufficient boiling water to moisten, beat hard with a kitchen spoon, shape into round cakes, bake on the griddle; turn while cooking.

Corn Meal Scones.

Put 2 cups of corn meal in a bowl, add 1 teaspoon sugar, 1 teaspoon of salt, 2 teaspoons baking powder; mix well together, 1 heaping teaspoon butter, 1 cup flour. Add to this milk to make a batter that will drop, not pour from a spoon. Bake in muffin rings.

French Rolls.

One and one-half cups of milk, $\frac{1}{2}$ cup of butter and lard mixed, $\frac{1}{4}$ cup of yeast, $\frac{1}{2}$ teaspoon of salt, flour for a stiff dough. Make at night and set to rise; in the morning add 1 well-beaten egg, knead and let rise again. Pinch off pieces of dough size of an egg, then shape into roll 3 inches long, place close together in a buttered pan, cover and let rise again. Bake a chestnut brown in a quick oven.

English Buns.

One and one-half cups of milk, $\frac{1}{2}$ cup yeast, flour for a thick batter. Set this sponge at night; next morning add $\frac{1}{4}$ cup melted butter, $\frac{1}{2}$ cup granulated sugar, $\frac{1}{4}$ nutmeg grated, $\frac{1}{2}$ saltspoon salt, $\frac{1}{4}$ teaspoon soda and enough flour to make it roll out as biscuit.

Knead and set to rise 5 hours. Roll dough $\frac{1}{2}$ inch thick, cut in round shape and place in a buttered pan, indent on top with a knife; let rise; bake a chestnut brown. Brush over top with white of 1 egg beaten stiff with powdered sugar.

Raised Muffins.

One pint of milk, 1 teaspoon granulated sugar, 1 teaspoon salt, 1 tablespoon butter and lard mixed, $\frac{1}{2}$ cup of yeast, flour enough to make a moderately thick batter. Set in a warm place until light, then stir in 2 well-beaten eggs, $\frac{1}{2}$ teaspoon of soda dissolved in a little warm water; leave for 30 minutes to rise, then bake in greased muffin rings in quick oven.

Plain Muffins.

One pint buttermilk, $\frac{1}{2}$ teaspoon soda, 1 teaspoon salt, flour to make a stiff batter, 2 tablespoons of sour cream. Put in hot greased muffin rings; bake in quick oven.

Beaten Biscuit.

One quart of flour sifted, lard size of an egg, 1 teaspoon of salt, $\frac{3}{4}$ pint of water and $\frac{1}{4}$ pint of sweet milk mixed; make dough stiff, work until smooth; cook in a moderate oven.

Beaten Biscuit.

One quart of sifted flour, 4 ounces of cold lard, 1 teaspoon of salt, 1 teacup of ice water with 1 tablespoon of sweet milk. Mix in lard dry with the salt in flour, then add the milk and water. Beat until they blister; if not soft enough a little more ice water can be added. Bake in a moderate oven.

Glazed Bread.

Butter thin slices of bread, sprinkle thickly with rolled lump sugar; glaze in a moderate oven.

New English Muffins.

Sift 2 coffee cups of flour with 2 teaspoons of baking powder and a little salt; mix in 1 tablespoon of butter. Make a soft dough by adding sweet milk. Have muffin rings buttered and quite hot; pour in the batter; cook slowly, browning each side. Serve at once.

To make perfect biscuit use a kitchen spoon of right size in measuring the lard. Stick biscuit with a silver fork 3 times entirely through. Have lard and flour quite cold before beginning to make biscuit.

Steamed Brown Bread.

One cup of graham flour, 1 cup of Indian meal, $\frac{1}{2}$ cup white flour, $\frac{1}{2}$ cup of molasses, $1\frac{1}{2}$ cups sour milk, $\frac{1}{2}$ teaspoon soda, 1 teaspoon salt. Mix well, put bread in greased mold and steam $3\frac{1}{2}$

hours. After removing from mold place in oven to dry about 10 minutes. Serve hot.

German Bread.

One pint of milk boiled, 1 teacup granulated sugar, 1 tablespoon butter, 1 tablespoon lard, 2-3 cup of baker's yeast. Make a sponge with the milk and yeast, set to rise. When light add shortening, sugar and flour to make a soft dough as can be handled. Flour the board, place on the dough and roll into loaf $\frac{1}{2}$ inch thick, put in pan, make indentures on top with the finger and put in bits of butter, sift over the sugar and a dash of cinnamon. Set to rise, then bake in a quick oven 20 minutes.

Rye Bread.

Take 1 pint of warm water and add enough wheat flour to make a smooth batter, then stir in $\frac{1}{4}$ gill of made yeast and set to rise. In the morning add $1\frac{1}{2}$ pounds of rye flour, make a hole in the center of flour and pour in the sponge with 1 teaspoon salt and $\frac{1}{2}$ teaspoon soda dissolved in a little warm water. Knead the dough, if needed add warm water, make into loaf and cover, leave for 3 hours to rise, then knead again, make into loaf and bake in oven.

Raised Biscuit.

One quart of flour, $\frac{1}{2}$ pint of new milk or warm water, $\frac{1}{4}$ cup of lard and butter mixed, $\frac{1}{4}$ cup of yeast, 1 teaspoon salt. Put flour in mixing pan, make a hole in center, pour in the milk, add shortening, salt, then the yeast; add a little more flour, stir with the hand. Leave to rise until morning, then add $\frac{1}{2}$ teaspoon soda, and if needed flour to make a soft dough. Mould in loaf, let rise 30 minutes, roll about $\frac{1}{2}$ inch thick and cut with biscuit cutter, put in pan to rise again, rub top and side of biscuit with melted butter. When light set in oven to bake.

Lemon Biscuit.

One cup butter, $2\frac{1}{2}$ cups sugar, $1\frac{1}{2}$ pints of flour, 4 eggs, 1 teaspoon baking powder, 1 teaspoon extract of lemon. Mix butter, sugar and beaten eggs until smooth, add flour, sifted with baking powder and the lemon extract. Flour the board, roll out the dough $\frac{1}{4}$ of an inch thick, cut with a round cutter, put biscuit on a greased tin, brush over with milk, place a slice of citron on each and bake in hot oven 10 minutes.

London Crumpets.

One pint of cream and milk in equal proportion, $1\frac{1}{2}$ pints of flour, 1 teaspoon sugar, $\frac{1}{2}$ teaspoon salt, 2 teaspoons baking powder, 1 egg, 1 teaspoon extract of cinnamon. Sift together flour, sugar, salt and baking powder, add cream, egg and extract. Mix into rather firm batter, grease muffin rings, fill half full, place on hot greased griddle, bake only on one side. Serve hot with cottage cheese.

Sally Lunn.

One quart of flour, $\frac{1}{2}$ cake yeast, 1 teaspoon sugar, 1 tablespoon water, 4 eggs, $1\frac{1}{2}$ pints of milk, 1 tablespoon melted butter, 1 tablespoon melted lard. Dissolve yeast in water; have yolks beaten and stir into milk, put lard and butter in flour, but it must not be hot enough to kill the yeast; add the milk, then add the sponge. Mix with spoon, put in crock and set to rise. In afternoon when ready to make out add stiffly-beaten whites, roll on biscuit board, put in greased Sally Lunn pan, grease on top, set to rise. Place pan in oven, bake 20 minutes, pour melted butter between layers. Slice and serve at once.

Milk Rising Bread.

Take $\frac{3}{4}$ pint of new milk and boil it, then cool sufficiently with water, so it does not burn the fingers. Add to milk 2 tablespoons of sifted meal, 1 tablespoon of granulated sugar, $\frac{1}{2}$ teaspoon of salt and enough flour to make a stiff batter. Beat thoroughly, then put yeast in a pitcher. Set it in a pot of warm water. Beat it down 3 times (once every hour.) By 12 or 1 o'clock it should be ready to make the bread. Do not allow it to cool. Have 6 pints of flour sifted and add the yeast and enough warm water to make a tolerably stiff dough. Add 1 kitchen spoon of lard. Make into loaf, let rise again, then bake.

Fresh Corn Griddle Cakes.

Twelve ears of corn grated, 1 cup of flour, 1 cup of sweet milk, 2 eggs, $\frac{1}{2}$ teaspoon of baking powder, 1 tablespoon of melted butter, 1 teaspoon of salt. Mix well, bake on a hot griddle. Serve for breakfast.

Corn Popovers.

Seald 1 pint of milk, add 1 tablespoon of butter, $\frac{1}{2}$ pint of sifted corn meal. When cool add 3 well-beaten eggs. Put in hot gem pans and bake a chestnut brown.

Popovers.

Two coffee cups of flour, $1\frac{1}{2}$ cups of sweet milk, 1 tablespoon of butter or lard, 2 eggs beaten separately, 1 teaspoon of salt. Beat yolks, add to it the butter, then milk, baking powder and salt. Stir in lightly the whites beaten to a stiff froth. Bake in hot muffin rings.

Potato Biscuit.

Boil 6 Irish potatoes in their jackets, then drain and squeeze in a cloth to insure being dry; remove skin, mash smooth, add 1 tablespoon butter, 1 pint sweet milk, 1 egg. Stir until free of lumps. When cold beat in $\frac{1}{2}$ cup of yeast and enough flour to make a stiff dough. Set to rise, then make in small round cakes. Let rise again and bake a chestnut brown. This dough is excellent dropped into meat soups or for pot pie.

Cracknels.

One cup rich milk, 2 tablespoons of butter, $\frac{1}{2}$ gill of yeast, 1 teaspoon salt, add flour enough for a light dough. Roll thin, cut in long pieces 3 inches wide, stick with a fork. Bake in a slow oven.

Squash Muffins.

One pint of flour, 2 eggs, 1 cup sifted squash, 4 tablespoons granulated sugar, 1 cup milk, 2 teaspoons baking powder, 1 teaspoon salt. Bake like tea cakes.

Rye Muffins.

One cup rye meal, 1 cup flour, 1 cup rich milk, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ teaspoon salt, 2 teaspoons baking powder, 1 egg. Mix the dry ingredients, add milk to beaten egg and stir well with rest of mixture. Bake 20 minutes in rings in a quick oven.

German Waffles.

One cup powdered sugar, $\frac{1}{2}$ cup creamed butter, add yolks of 6 eggs, one at time, 1 cup milk, 2 cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, a little grated lemon peel. Mix well, bake in greased irons. Serve hot with powdered sugar or maple syrup.

Gluten Wafers.

One-half cup of cream, 1 saltspoon salt, and gluten to make a stiff dough. Knead, roll thin in long rolls, place on unbuttered tin; bake a chestnut brown in a quick oven.

Cream Biscuit.

One pound of sifted flour, 1 tablespoon of butter, 1 teaspoon of salt, enough sweet cream to make a stiff dough. Work until dough blisters. Cut with biscuit cutter, bake in hot oven.

Whole Wheat Muffins.

One and one-half cups of whole wheat flour, 2 even teaspoons baking powder, 1 cup of sweet milk, 1 well-beaten egg, $\frac{1}{2}$ teaspoon salt, 1 tablespoon of melted butter. Mix the beaten egg, with the milk, pour it over the flour, mixed with the other ingredients, add the melted butter, beat well. Pour the batter into a hot buttered gem iron; bake about 30 minutes.

Graham Gems.

Cream $1\frac{1}{2}$ tablespoons of butter and 2 heaping tablespoons of light brown sugar. Add 1 well-beaten egg and 1 teacup of sweet milk. Sift together 1 saltspoon of salt, 2 teaspoons baking powder, 1 cup of white flour and $\frac{3}{4}$ cup of Graham flour. Bake in gem pans in a quick oven. Serve for breakfast or tea.

Beaten Biscuit.

Take 1 quart of flour after it has been sifted and add 1 tablespoon of lard, 1 teaspoon of salt and 1 teacup of icewater and milk, mix a stiff dough and beat until soft. Cook in hot oven.

Yeast Powder Biscuit.

One quart of flour, 1 kitchen spoon of lard, 1 teaspoon of salt, 2 teaspoons of baking powder, enough milk to make a soft dough. Cut biscuit out, and bake in hot oven.

English Biscuit.

One and one-fourth pints of flour, 1 coffee cup of corn starch, 3 tablespoons of sugar, 1 teaspoon of salt, 2 teaspoons of baking powder, 3 tablespoons of lard, 1 egg, $\frac{1}{2}$ pint of milk, $\frac{1}{2}$ cup of currants. Sift together flour, corn starch, sugar, salt and baking powder. Rub in the lard cold, add egg well-beaten; milk, currants (picked and dried). Mix into smooth dough soft enough to handle. Flour the board and turn out the dough. Roll to half inch thickness; cut with round cutter. Lay on greased tins, and bake in rather hot oven 20 minutes. Rub over with a little butter when taken from the oven.

Soda Biscuit.

One quart of flour, 1 teaspoon of soda, 1 tablespoon of lard, 1 teaspoon of salt, 1 pint of buttermilk. Sift flour and add lard, salt and soda. Mix well; add buttermilk and work very little. Cut out and bake in a hot oven.

Delicate Biscuit.

One quart of sweet milk, 2 teaspoons baking powder, $\frac{1}{2}$ cup butter, 1 teaspoon granulated sugar, flour to make soft dough. Roll into sheet half an inch thick, and cut into small round or square biscuit. Bake in a hot oven.

Serve for tea, or as a simple dessert with preserves or maple syrup. Half the recipe may be used.

Whole Wheat Biscuit.

Take 1 pint of whole wheat flour sifted, $\frac{1}{2}$ pint buttermilk, 1 teaspoon salt, $\frac{1}{2}$ teaspoon soda, 1 kitchen spoon lard. Mix and bake in hot oven.

Buckwheat Cakes.

One quart of buckwheat flour sifted, 2 tablespoons granulated sugar, 2 tablespoons white flour, $\frac{1}{2}$ cake yeast dissolved in a little lukewarm water, enough milk and water in equal proportions to make a stiff batter. When yeast is dissolved, mix in flour and sugar, milk and water. Put in crock to rise, in morning add 1 teaspoon salt, 1 teaspoon soda; more milk and water may be added to make batter of right consistency. Stir, bake on hot greased griddle.

Waffles.

One pint of flour, $1\frac{1}{2}$ coffee cups sweet milk, 2 eggs, 2 rounded teaspoons baking powder, 1 teaspoon salt.

Beat yolks, add milk and flour, reserving a little of the batter for baking powder. It must all be beaten to a cream; then stir in lightly the flour, the baking powder and whites. Grease waffle irons with butter, and fill $\frac{3}{4}$ full of batter. Cook to a chestnut brown.

Mush.

One pint of sifted meal, 1 quart of cold water, salt to taste. Let water come to a boil; stir in meal gradually, then add salt. If it should be too thin add more meal, and if too thick, thin with sweet milk.

Mush is very nice served hot with sugar and cream, or put in a deep dish, and when cold cut in strips; sprinkle with sifted flour; fry in hot lard; serve for breakfast.

Whole Wheat Biscuit.

Sift 1 quart of whole wheat flour, add to it 1 kitchen spoon of lard, 1 teaspoon of salt, 1 teaspoon of soda, sufficient buttermilk to make a stiff dough; work it and cut in round shape. Bake in hot oven.

Whole Wheat Rolls.

Take 2 pints of flour, sift it; add 1 kitchen spoon of lard, 1 teaspoon of salt, 1 coffee cup of yeast and enough warm water to make a stiff dough; work it and set to rise; form into rolls; set to rise again, then bake.

Cream Waffles.

One pint of sour cream, 1 pint of flour, 1 tablespoon cornmeal, 1 teaspoon soda, 1 teaspoon salt, 2 eggs. Beat eggs light and add the cream, stir in flour, cornmeal and salt; add soda dissolved in a little sweet milk, then stir in lightly, whites beaten to a froth; cook in hot greased waffle irons.

Rice Waffles.

One pint of flour, 1 teaspoon sugar, 1 teaspoon salt, 1 tablespoon butter, 2 eggs, $\frac{3}{4}$ pint new milk, $\frac{1}{2}$ cup warm boiled rice, 1 heaping teaspoon baking powder. Sift flour, sugar, salt and baking powder together, rub butter into flour, then add beaten yolks and rice, lastly add the stiffly beaten whites. Bake in hot greased waffle irons.

Flannel Cakes.

Heat $\frac{1}{2}$ pint of new milk, add to it 1 heaping tablespoon butter, let it melt, then add $\frac{1}{2}$ pint of cold milk, 2 yolks beaten light, 2 tablespoons of yeast, 1 teaspoon salt, flour to make a stiff batter, set over night, or allow 4 hours to rise. When ready to bake, add the frothed

whites. Bake on a hot greased griddle. To vary the cakes, use half flour and half cornmeal prepared in the same way.

French Bread.

One quart of flour, $\frac{1}{2}$ pint of milk, 1 tablespoon melted butter, 1 tablespoon melted lard, $\frac{1}{4}$ cup of yeast, $\frac{1}{2}$ teaspoon salt, 1 egg. Mix all the ingredients, then stir in the sifted flour; knead lightly and put in covered bucket to rise; make into 1 large roll, gash on top with a knife and set in oven to bake.

Waffles.

One quart of flour, 3 eggs, lard size of a hen egg, 1 teaspoon salt, $\frac{1}{2}$ teaspoon soda. Mix with sour cream until of right consistency. Bake in hot greased irons.

Wheat Muffins.

Six ounces of flour, 3 ounces butter and lard mixed, $\frac{3}{4}$ pint of new milk, 1 teaspoon salt, 3 eggs. Put butter in flour, beat yolks and with milk, add to flour, salt and the frothed whites stirred in lightly. Put in hot, greased muffin rings and bake quickly.

Yeast Muffins.

One and one-half cups of flour, 1 pint new milk, 1 dessertspoon butter, $\frac{1}{4}$ cup of yeast, 1 teaspoonful salt, 2 eggs. Mix milk with flour, also beaten yolks, salt and melted butter, then pour in yeast. Set to rise at night. When ready to bake in morning, add stiffly-beaten whites. Grease muffin rings and bake in quick oven 30 minutes.

Graham Muffins.

One coffee cup of Graham flour, 1 coffee cup white flour, 1 pint new milk, 1 kitchen spoon butter, 2 teaspoons baking powder, 1 teaspoon salt, 1 egg. Stir sifted flour into the milk, add melted butter, salt and beaten egg; mix well, then sift in baking powder. Bake in greased muffin rings, in quick oven.

Wheat Muffins.

One heaping pint of flour, 2 eggs beaten separately, 1 tablespoon of lard, 1 teaspoon of salt, not quite a pint of buttermilk, 1 teaspoon of soda, thin with sweet milk. Have muffin rings greased, and tolerably hot; pour in the batter.

Waffles.

One pint of flour, 2 eggs well beaten, lard size of a walnut, 1 pint of buttermilk, 1 teaspoon of soda; mix and stir in lightly and beat well. Thin with sweet milk, cook in hot irons.

Boston Brown Bread.

Two coffee cups of rye flour, 2 cups of cornmeal, 2 cups of buttermilk, 1 cup black molasses, 1 teaspoon of soda, $\frac{1}{2}$ teaspoon of salt.

Bake $2\frac{1}{2}$ hours with slow fire. Fill the tin mold only half full so that it may rise.

Velvet Muffins.

One heaping pint of flour, 1 pint of sweet milk, 4 eggs beaten separately, lard size of a walnut. Beat very hard until batter is light; add whites and cook at once in hot rings.

Flannel Cakes.

One pint of flour, 1 egg beaten separately, add 1 pint of butter-milk to the yolk and beat lightly, $\frac{1}{2}$ teaspoon of soda, then salt. Add flour gradually, beat until smooth, then whites and lastly 1 teaspoon of cool melted lard.

Graham Gems.

One and one-half pints of Graham flour sifted, 3 teaspoons of baking powder, add 1 tablespoon of butter or lard, and 1 teaspoon salt, 1 egg well beaten, $\frac{1}{2}$ cup of sugar. Stir well and add sweet milk, making a batter; fill the muffin rings and bake.

Snails.

In making snails, use recipe for light rolls. Make bread in the morning and set to rise. In afternoon, take dough and with rolling pin roll into a sheet half an inch thick. Then spread with melted butter, sprinkle thickly with granulated sugar and cover with raisins; sprinkle over a little powdered cinnamon. Form into a long roll, cut with knife into pieces $\frac{1}{2}$ inch long; butter each snail on top, sprinkle on sugar and add three raisins. Place in bread pan sufficiently far apart to allow for rising. When risen bake a chestnut brown. They are delicious served hot or cold for luncheon or tea.

Buckwheat Cakes.

One pint buckwheat flour sifted, stir into it 1 teacup of made yeast, enough warm water for a stiff batter and a pinch of salt. Let it rise several hours. When ready to cook, stir it down and add lard size of an egg and a pinch of soda. Use enough hot sweet milk to make right consistency. Bake on a hot griddle.

Buckwheat Cakes.

One and one-half pints of sifted buckwheat flour, 1 coffee cup of cornmeal, 1 coffee cup yeast, 1 tablespoon of butter and lard, mixed and melted, 1 heaping tablespoon of brown sugar. Mix the buckwheat with the yeast, using a granite spoon; add meal, salt and enough lukewarm water to make a stiff batter. In the morning stir it, add sugar, lard and a pinch of soda, thin with a little sweet milk. If wanted for breakfast make at 8 o'clock in the evening, and for tea, make about 10 a. m.

Bread Sticks.

Ordinary bread dough can be used by adding more shortening, but if the sticks are to be served with a green salad, use above roll recipe. Tear off pieces from the risen dough, size of a butternut, roll into sticks, lay in an oiled pan which comes for this purpose. Bake 15 minutes. Tie 3 or 4 with baby ribbon, serving each guest with a bundle.

Pop Overs.

Three eggs, 2 coffee cups of flour, 2 coffee cups of sweet milk, $\frac{1}{2}$ teaspoon of salt. Beat eggs together until very light; add milk, then flour gradually and salt. Beat very hard; strain the batter, fill muffin rings $\frac{3}{4}$ full, and cook three-quarters of an hour.

Pop Overs.

Have 2 well-beaten eggs, add 1 teacup of milk, $\frac{1}{2}$ teaspoon of salt. In another bowl, put 1 sifted cup of flour, and pour gradually the milk mixture into this, beating until smooth, strain this batter; then fill hot oiled cups or gem iron a little more than half full. Bake in moderate oven for 30 minutes.

Squash Bread.

One cup stewed and sifted squash, 1 tablespoon butter, $\frac{1}{2}$ cup yeast, 2 tablespoons granulated sugar, $1\frac{1}{2}$ cups scalded milk, 1 teaspoon salt, flour enough for a dough. Add sugar and salt to the squash, the butter melted in hot milk; when cool add flour and yeast; knead 20 minutes, set to rise. Make into loaf or biscuits, let rise again, then bake.

Brown Bread.

One pint Graham flour, 1 pint cornmeal, 1 cup molasses, 1 pint sour cream, 1 teaspoon salt, 1 teaspoon soda. Mix meal and flour, salt and soda, add sour cream and molasses, beat well, if not moist enough, add a little lukewarm water. Pour into a greased mold, fill about 2-3 full, cover with greased top, steam 3 hours in a steamer, or put mold in pot for boiling water, replenish with boiling water as needed. Remove top, set mold in oven 15 minutes.

Rice Flannel Cakes.

One pint of flour, 1 pint milk, $\frac{1}{2}$ cup boiled rice, 1 dessertspoon butter and lard mixed, 1 egg, 1 teaspoon baking powder. Beat yolk, add milk, flour, rice, butter melted and salt, add white well frothed. Bake on a hot greased griddle.

Flannel Cakes.

One pint flour, 1 pint sour cream or buttermilk, 1 egg, 1 teaspoon salt, $\frac{1}{2}$ tea soda, 1 teaspoon melted butter or lard. Beat yolk, add sour cream, flour gradually, salt, soda dissolved in a little sour cream, then frothed white. Bake on a greased hot griddle.

Pumpkin Bread.

One quart of meal sifted, 1 pint of pumpkin (after cooking), 1 kitchen spoon of lard, 2 teaspoons of brown sugar, 1 teaspoon of salt. Work all together, make in pones and bake in oven.

Rye Bread.

One cup of scalded milk, 1 eup boiling water, 1 tablespoon of lard, 1 tablespoon of butter, 1-3 cup of brown sugar, 3 cups flour, $\frac{1}{4}$ cup yeast dissolved in $\frac{1}{4}$ eup lukewarm water, $1\frac{1}{2}$ teaspoons salt, rye meal. Add butter, lard and salt to milk and water, and when lukewarm add the yeast and flour. Mix well and put in pan to rise several hours. Add rye meal until dough is stiff enough; knead well; let rise, shape in loaves; let rise again and bake.

Boston Brown Bread.

Take one coffee cup full of meal after it is sifted, 2 cups of Graham flour, sift it, then put in the bran, also 1 eup of black molasses, enough buttermilk to make a stiff batter, 1 teaspoon of soda; grease mold with lard and let it get warm, then pour in the mixture. Fill mold half full and bake slowly for 2 or 3 hours.

Buckwheat Cakes.

Sift 1 quart of buckwheat flour, dissolve $\frac{1}{2}$ cake of yeast in a little lukewarm water to make a stiff batter. Stir well, and put in a little salt. Let rise until morning in a tolerably warm place. Stir it down, add 1 tablespoon of butter or lard and butter mixed, 1 well-beaten yolk, a pinch of soda, 1 teaspoon of granulated sugar, 1 pint of sweet milk. Bake on a greased hot griddle.

Croutons.

Cut bread in slices, $\frac{1}{4}$ inch thick. Remove the crust and cut in squares, or use the biscuit cutter. Dip each piece in melted butter, toast a nice brown and serve with cream soups, or garnish any stewed dish.

Cream Muffins.

One pint of flour, $1\frac{1}{4}$ cups of cream, 2 teaspoons baking powder, 2 eggs, 1 teaspoon salt. Sift flour, baking powder and salt twice, add yolks beaten light, then cream, and fold in the whites. Bake in muffin tins, and serve hot. Substitute meal for flour and prepare same way, as it makes delicious muffins.

Muffins.

One pint of flour, 1 dessertspoon butter and lard mixed, 3 eggs, 1 teaspoon salt, milk to make a thin batter. Cook in hot muffin rings.

For corn muffins, substitute meal for flour and prepare same way.

Rusk.

One quart of flour, 1 teacup sugar, 2 tablespoons butter, 3 eggs, 1 teacup of good yeast. Make it in morning and set to rise; if it comes too early, work down the dough and let rise a second time. Put in buttered pan, let rise, and bake in same pan. Spread with melted butter and serve at once.

Swedish Rolls.

Half a pint of milk scalded, $\frac{1}{4}$ cup of butter, $\frac{1}{8}$ cup of sugar, white of 1 egg, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ cup yeast, $3\frac{1}{2}$ cups flour. Melt butter, put sugar and salt in hot milk, when lukewarm add yeast and beaten white, enough flour to make a sponge batter, set to rise. In the morning, add rest of flour and knead 20 minutes; let rise again, knead lightly, roll into sheet $\frac{1}{2}$ inch thick. Spread top with soft butter, dredge with sugar, put on some currants, grated lemon rind, a dash of cinnamon. Roll up, cut off slices an inch wide, place on a well-greased pan, let rise, then bake in a hot oven. When done, glaze top with sugar dissolved in milk, set in oven a few minutes to glaze.

Salt Rising Bread.

Take $\frac{1}{2}$ pint of new milk, and $\frac{1}{2}$ pint of water, put on to boil. After you take from the fire add 1 light spoon of salt; when it cools a little, stir in a handful of meal, and set to rise; next morning add enough flour to make a stiff batter. Let it rise in a pan surrounded by hot water, then add it to 3 pints of flour, lard size of an egg, and enough warm water to make a dough, not too stiff. Let it rise again, then bake in a loaf.

Croutons.

Cut bread in small dice, and fry in hot lard. Serve with cream soups.

Whole Wheat Puffs.

One pint of flour, 1 cup of thin cream, 1 cup sweet milk, 1 egg. Beat white of egg to stiff froth, to the yolk add the cream and milk. Beat until very light, then gradually add the flour. Beat hard for 10 minutes, then stir in lightly the beaten white of egg; turn at once into heated irons and bake. Serve for breakfast or tea.

Wafers.

One pint of whole wheat flour, 1 tablespoon of butter, 1 teaspoon salt; make into a stiff dough, with sweet milk. Break off pieces of dough; roll into a thin sheet. Bake in a hot oven until a chestnut brown.

Sweet Potato Bread.

Three good-sized sweet potatoes, 1 tablespoon granulated sugar, 1 tablespoon flour, $\frac{1}{2}$ teacup sweet milk, butter size of a walnut. Boil potatoes in jacket and when thoroughly done, run through a sieve.

Add all ingredients and beat well, bake in loaf or in a pudding dish. Serve hot.

Corn Bread.

One quart of cornmeal, 1 kitchen spoon butter and lard mixed, 1 teacup milk, 1 teaspoon salt, 3 eggs. Scald meal with a little boiling water, add salt, beaten yolks, milk, butter melted, frothed whites. Put bread in a greased pan and bake in a slow oven.

Cracklin Bread.

One quart of cornmeal, $\frac{1}{2}$ pint cracklins, mashed fine, $\frac{1}{2}$ teacup salt, mix with fresh buttermilk or lukewarm water. Bake in pan in hot oven or make in oval cakes and bake on a greased griddle.

Corn Muffins.

One pint of cornmeal, 1 teacup buttermilk, 1 light tablespoon lard, 1 tablespoon sifted flour, 1 beaten egg, 1 teaspoon salt, $\frac{1}{2}$ teacup soda. Beat yolks light, add milk, reserving some to dissolve soda, meal, lard, then soda and stiffly beaten white. Bake in hot greased muffin rings or in pan.

Flour may be substituted for meal and prepared in same way.

Spoon Bread.

Have one pint of mush tolerably soft and add to it 2 well-beaten eggs, lump of butter size of a walnut and 1 teacup of sweet milk, 1 teaspoon of salt; add more milk if the batter is not thin enough; cook about 2 hours.

Grits Cakes.

Have one pint of cold grits, add to it 2 well-beaten eggs, 1 tablespoon of butter, $1\frac{1}{2}$ tablespoons of sifted flour, 1 pint of sweet milk, salt to taste; add whites last and bake on a hot griddle.

Corn Bread.

One pint of meal sifted, 1 tablespoon of melted butter, 1 teaspoon of salt, 1 teaspoon of soda, 1 pint of buttermilk. Beat 3 eggs light and add them to meal. Stir well, then put in butter and salt, add buttermilk with soda dissolved in it. Mix and bake quickly.

Breakfast Buns.

Two coffee cups of flour, $\frac{3}{4}$ cup of cornmeal, a small half cup of melted butter, $\frac{1}{4}$ cup sugar, 2 well-beaten eggs, 1 cup of sweet milk, 3 teaspoons of baking powder. Bake in muffin rings in hot oven 20 minutes.

Rice Bread.

One coffee cup of cold boiled rice, butter the size of an egg, 1 pint of cream or milk, 2 eggs beaten separately, 1 handful of meal, 1 teaspoon of salt. Cook in a quick oven.

Cornmeal Fritters.

One pint sour cream, 3 eggs, 1 tablespoon molasses or sugar, 1 teaspoon salt, 1 handful flour, enough cornmeal for a stiff batter, 1 teaspoon soda dissolved in a little warm water. Fry on a griddle. Rye flour may be substituted for cornmeal.

Corn Dodgers.

One pint of cornmeal, 1 teaspoon cold lard, 1 teaspoon salt, mix with water and sweet milk in equal proportion. Make into dodgers, cook on dry skillet until a chestnut brown.

Sally Lunn Corn Bread.

One pint cornmeal sifted fine, 3 eggs, 1 tablespoon melted butter, 1 pint sour cream or buttermilk, 1 teaspoon salt, 1 teaspoon soda. Add beaten eggs to meal, then butter and salt, milk with soda dissolved in it. Stir rapidly, pour in hot greased pan and bake in hot oven about 20 minutes.

Thin Corn Cakes.

One cup of yellow cornmeal, 1 tablespoon butter, $\frac{1}{4}$ teaspoon salt, $1\frac{1}{2}$ cups boiling water, 1 teaspoon sugar. Pour the boiling water on meal, sugar and salt, beat thoroughly, then add butter; mix well. Spread thin on buttered tin sheets, bake slowly about 20 minutes; butter while hot.

Cornmeal Muffins.

One cup of flour, 1 cup of cornmeal, 2 tablespoons sugar, sour milk to make a thick batter, mix at night. In the morning, add 2 tablespoons melted butter and 1 teaspoon soda. Bake in hot greased muffin rings.

Pancakes.

One-half pound of flour, 1 heaping teaspoon of baking powder, 2 heaping teaspoons of sugar. Mix together and add $\frac{1}{2}$ teaspoon of salt and enough cold milk to make a stiff batter, and 1 egg without beating.

Sweet Potato Bread.

Boil 2 large sweet potatoes until soft, while hot mash them and add a lump of butter. Work into this, finely sifted cornmeal until tolerably stiff; then add enough water to make a soft dough. Let this rise 3 hours or longer, and bake in a loaf or pones.

Griddle Cakes.

Take 2 coffee cups of flour, $1\frac{1}{2}$ coffee cups of sweet milk, 2 eggs, 1 teaspoon of salt, 1 heaping teaspoon of baking powder. Beat the eggs together very lightly; add $\frac{1}{2}$ of the milk, then the flour, then the rest of milk, flour, baking powder and salt. Beat all until very light and bake on a hot, greased griddle.

Cornmeal Puffs.

Boil 1 pint of new milk, and stir into it 4 tablespoons of Indian meal, 2 tablespoons of powdered sugar and $\frac{1}{2}$ teaspoon of nutmeg. Let it boil 5 minutes, stir continuously, then remove from fire, and set aside to cool. Add 3 well-beaten eggs, mix and pour into buttered cups, fill $\frac{3}{4}$ full. Bake in moderate oven 30 minutes. Serve with lemon sauce.

Cornmeal Cakes.

One pint of cornmeal, $\frac{1}{4}$ pint sour cream or buttermilk, 1 cup sweet milk, 1 tablespoon of sifted flour, 1 egg, 1 scant tablespoon of lard, 1 teaspoon salt, $\frac{1}{2}$ teaspoon of soda. Mix well, and bake on a greased soapstone griddle.

Virginia Ash Cake.

Moisten cornmeal with cold water to make a soft dough, add salt. Mold into oval cakes 2 inches thick. Place on hearth, cover with wood ashes, and bake $\frac{3}{4}$ of an hour. Wipe bread when ready to serve. This bread is considered excellent for dyspeptics with an acid stomach.

Bread Cakes.

One pint of stale bread crumbs, $\frac{1}{2}$ pint of flour, 1 dessertspoon butter and lard mixed, 2 well-beaten eggs, 1 teaspoon of salt. Pour 1 pint sweet milk over bread crumbs, let soak 1 hour, add yolks and flour alternately; stir in butter, lard and salt. If too stiff add a little more milk, if not stiff enough some flour; then stir in lightly the baking powder and the white of eggs. Cook on a hot griddle.

Cornmeal Muffins.

One pint of cornmeal, 2-3 pint of buttermilk, 1 dessertspoon of lard, 1 teaspoon of salt, 1 well-beaten egg, 1 teaspoon of soda. Dissolve soda in the milk, add lard to meal, with the salt and well-beaten egg, then the milk, beat hard. Bake quickly in hot greased rings.

Cornmeal Mush Batter Cakes.

One pint of cornmeal mush, 2 tablespoons of flour, 1 teaspoon of baking powder, 2 well-beaten eggs, 1 teaspoon salt. Beat yolks very light, stir in the mush; then flour; beat hard; add salt and the white beaten to a froth. Lastly baking powder; cook on a hot, well-greased griddle.

Corn Bread.

Two cups of sifted meal, $\frac{1}{2}$ cup of flour, 2 cups sour cream or buttermilk, $\frac{1}{2}$ cup of sugar or molasses, 2 well-beaten eggs, 2 tablespoons melted butter, 1 teaspoon salt. Sift flour and meal together, gradually add the milk, then butter, molasses, salt, the beaten eggs, and 1 teaspoon soda dissolved in a little milk. Pour in a greased pan and bake a chestnut brown. Sweet milk and baking powder, substituted for sour cream and soda makes an excellent bread.

Boston Corn Bread.

One cup of sour milk, $\frac{1}{2}$ cup new milk, 1-3 cup molasses, $\frac{1}{2}$ cup flour, 2 cups cornmeal, 1 teaspoon soda. Put in pan, steam 3 hours; then brown a few minutes in the oven.

Cornmeal Dodgers.

One quart of cornmeal, 1 tablespoon butter or lard, 1 teaspoon salt. Mix with cold water, make into oval cakes with the hand; bake in a hot oven or greased pan, until crust is a chestnut brown.

New England Corncake.

One quart of milk, 1 pint cornmeal, 1 teacup flour, 2 tablespoons melted butter, 1 teaspoon salt. Seald the milk, gradually pour it on the meal; when cool, add butter and salt, 2 well-beaten eggs, $\frac{1}{2}$ teaspoon soda, dissolved in a little water. Pour mixture into buttered deep pans, leave for 20 minutes to rise, then bake 30 minutes.

Hominy Batter Cakes.

One pint of cold cooked hominy, scant measure, 1 tablespoon butter, $1\frac{1}{2}$ tablespoons sifted flour, 2 eggs, 1 pint new milk, 1 teaspoon salt. Have hominy cooked and cool, stir in beaten yolks, add rest of ingredients, then the frothed whites. Bake on a hot greased griddle.

T O A S T

Toast.

Cut thin slices of bread, and toast a chestnut brown, then trim off crust, dip in hot water, with some melted butter in it; set in hot oven a few minutes, and serve.

Toast.

Cut thin slices of bread, and toast a chestnut brown, then trim off crusts, and pour over a cream dressing.

Dressing for Toast.

One pint of cream, 1 dessertspoon of butter, $\frac{1}{2}$ teaspoon salt. Put cream in double boiler, and when sealding hot, add butter and salt; pour over toast. Serve immediately.

Ham Toast.

Three ounces of lean ham, 1 ounce of butter, a dash of chopped parsley, pepper and salt. Minee ham very fine, and put in a sauce-

pan with butter and seasoning; shake until it comes to the boiling point. Serve at once on buttered toast.

Cheese Toast.

Mince cheese fine, season with mustard, cayenne pepper and salt. Spread on buttered bread, and set in hot oven to brown. Serve at once.

Fish on Toast.

Put into boiling salted water, $\frac{1}{2}$ pound of fresh halibut, or any fish with white meat; cook until done. Remove from the water and chop fine; add 2 tablespoons of melted butter, 6 eggs beaten until light, season with salt and pepper. Put in frying pan 1 tablespoon of butter; when it melts tilt the pan to grease sides, pour in eggs and fish, stir same way until eggs are cooked lightly. Dip toast in hot salted water, pour on the fish, serve at once.

Meat Toast.

Dice any scraps of cold meat, put in saucepan with 1 pint of water, simmer 20 minutes closely covered. Then add 1 tablespoon butter and 1 dessertspoon flour well blended, salt and pepper. Cook until it thickens, then pour on thin slices of toast. Serve at once.

Cheese Toast.

Put 1 heaping tablespoon butter in frying pan; when hot add $3\frac{1}{2}$ ounces fresh cheese, whisk until melted. Have 2 eggs and 1 cup of cream beaten together, add to cheese with a dash of salt. Stir rapidly and pour at once over hot toast.

Chicken Toast.

Remove from the bones all meat of roast or boiled fowls of any kind. Reserve meat; put in saucepan bones and gristle, cover with cold water, boil until reduced half, strain the liquid and set aside to cool. Skim off grease, return to saucepan with $\frac{1}{2}$ coffee cup of cream, 2 tablespoons butter blended with 1 dessertspoon of flour. Stir until mixture boils, then add chopped meat with 2 hard boiled eggs chopped fine, salt and pepper. Shake the saucepan to prevent sticking. When steaming hot pour over hot toast and serve immediately.

Mushroom Toast.

Take mushrooms, chop a little and cover slices of buttered toast; let bake in oven 15 minutes. Serve for lunch.

Cheese Toast.

Toast thin slices of bread, after removing crust, cover lightly with fresh grated cheese. Prepare a dressing with 1 pint of milk; when boiling add 1 tablespoon flour made into a paste with cold water, 1 tablespoon butter, a dash of salt. Set toast in oven 5 minutes, then pour over sauce and serve.

Tomato Toast.

Two fresh tomatoes, 2 eggs, 1 tablespoon butter, 1 ounce of cooked ham, a dash of onion, pepper and salt. Wash and wipe the tomatoes and chop fine. Mince ham and onion, melt butter in saucepan, then add and cook 10 minutes. Remove from fire, add beaten egg, stir until it is set, then pour over toast and serve.

Roasted Oysters on Toast.

Twenty large oysters, 1 tablespoon butter, 1 teaspoon flour, salt and pepper. Have bread toasted and in a hot dish. Put butter in saucepan; when hot add the flour, stir until smooth, then add 1 cup cream; let it boil up once. Place oysters in their liquor in hot oven 5 minutes; drain off liquor and add them to cream; season. When steaming hot pour over the toast. Garnish with thin slices of lemon, and serve at once.

Broiled Oysters on Toast.

Prepare slices of bread and toast a chestnut brown, set aside to keep hot. Select large oysters, dry on a cloth, dip in beaten egg, then in cracker dust; broil on gridiron over a clear fire, reverse the oysters, cook until they plump. Place oysters on toast and pour over a cream sauce. Serve at once.

Eggs on Toast.

Cut thin slices of bread, remove crust, dip toast in hot salted water; then pour over poached or creamed eggs. Serve at once.

Anchovy Toast.

Five anchovies, 3 hard boiled eggs, 2 ounces butter, lemon juice, a dash of cayenne pepper. Wash and bone the anchovies, and pound them to a paste, add yolks, butter and cayenne pepper, press through a puree sieve. Fry rounds of bread, spread with this paste, then the whites chopped fine.

Cheese Toast.

Mince cheese fine, add mixed mustard, cayenne pepper and salt; spread on buttered bread. Set in hot oven to brown. Serve at once. Large crackers may be similarly prepared and are quite appetizing.

Toast with Tongue.

One boiled tongue, 1 teacup of cream, yolk of 1 egg, and $\frac{1}{2}$ teaspoon of made mustard. Boil the tongue and mince fine, and add to it the beaten egg, cream, and mustard. Simmer 3 minutes. Remove crust from thin slices of bread, toast and spread with butter, then cover with the mixture. Serve on a hot platter. Boiled ham or livers may be substituted for tongue.

Milk Toast.

Heat 1 quart of new milk, and add 1 tablespoon butter; dissolve 1 heaping teaspoon flour in a little cold milk with a dash of salt, add when milk boils. Let it boil up once, dip in the thin slices of toast, place in hot dish and pour over rest of hot sauce. Serve at once.

French Toast.

To one egg well beaten, add 1 cup of rich milk, a dash of salt. Cut thin slices of bread, and dip in this mixture long enough to become moistened, then brown on hot buttered griddle. Spread with butter and serve hot.

Clam Toast.

Chop 2 dozen clams into small pieces, simmer a few minutes. Beat yolks of 2 eggs, add 2 wine glasses of cream and a dash of cayenne pepper. Pour over clams, simmer, pour over buttered toast and serve.

Nun's Toast.

Boil 5 eggs and cut into slices. Put in frying pan 1 dessertspoon of butter; when it bubbles add 1 small onion chopped fine, let it cook but not change color; add 1 teaspoon flour, 1 cup new milk, salt and pepper; stir rapidly to prevent lumping; then put in slices of egg to heat. Have thin slices of hot buttered toast and pour on this sauce. Serve at once.

Mushrooms on Toast.

Cut in pieces 1 can of mushrooms, mince $\frac{1}{4}$ pound raw beefsteak. Put 1 tablespoon butter in frying pan, add the steak, a dash of cayenne pepper, salt and 3 tablespoons hot water. Fry until juices are extracted from the meat, and press with a spoon until a dry pulp. Then remove meat and add mushrooms to this gravy for a few minutes. If not moist enough, add more butter. Stir with a fork. Serve on hot buttered toast. One wine glass of sherry wine may be added to mushrooms in frying pan, if preferred.

SANDWICHES

Sweetbread Sandwiches.

Parboil 1 set of sweetbreads, remove membranes and put through a grinder. Moisten with whipped cream, add a little lemon juice, cayenne pepper and salt. Spread on thin slices of buttered bread, or bread cut round with a cutter. Cover with leaves of water-cress, add another slice of bread and press together.

Cucumber Sandwich.

Cut thin strips of cucumbers, put in cold salt water 1 hour, then dry on a cloth. Butter thin squares of brown bread, place on the cucumber, cover with French dressing, add another square of bread, and press together. Serve with fish, or as an entree.

Nut Sandwich.

Take equal parts of grated cheese, and English walnuts pounded to a powder, moisten with cream, and add a dash of salt. Spread on thin squares of buttered bread.

Candied Cherry Sandwich.

Take 1 pint of candied cherries, and chop fine, moisten with orange juice. Spread on squares of bread lightly buttered, add another square of bread, and press together.

Fig Sandwich.

Use canned figs and chop to a paste. Spread sandwich with creamed butter, then the fig paste, press together, and add another slice of bread. The sandwich should be dainty, and forms an attractive addition at a small function.

Date Sandwich.

Have 1 pint of dates after removing pit and scales, break in small pieces, and add an equal quantity of pecans crushed fine. Moisten with creamed butter and add a dash of salt. Spread between rounds or triangles of bread.

Chocolate Sandwich.

Butter thin slices of white bread, and trim off crusts. Grate Bakers chocolate, and sweeten with granulated sugar, add 1 dessertspoon butter, and the chocolate, boil a few minutes. Cool, and if too thick, thin with cream, and spread on squares or rounds of buttered bread. Serve with a cup of tea.

Olive Sandwich.

Have 1 pint of olives after removing the pit, add 1-3 quantity of capers and chop fine. Mix with mayonnaise dressing, and spread on rounds or triangles of buttered bread.

Lettuce Sandwich.

Select tender crisp lettuce, wash and wipe it dry. When ready to serve, have bread cut in thin slices, butter and place on lettuce leaf, spread lightly with Mayonnaise and add another slice of bread, press together and continue to add bread until a sufficient quantity has been prepared.

Marmalade Sandwich.

Cut thin slices of white bread, spread lightly with creamed butter on one side, and then spread with orange or quince marmalade, Press slices together, trim off crusts. Serve with a cup of chocolate or tea for luncheon.

Mushroom Sandwich.

Cook 1 can of mushrooms until tender, drain off liquor and chop fine. Cut thin slices of whole wheat bread, spread lightly with creamed butter, then add the mushrooms, place a slice of bread on top, and press together. Serve at once with chocolate or tea.

Wafer Sandwich.

Take 2 thick slices of Roquefort cheese, mash until soft, then add 1 heaping teaspoon of butter, $\frac{1}{2}$ teaspoon dry mustard, and $\frac{1}{2}$ teaspoon salt. Mix with ale to make soft. Spread on wafers, and serve at once.

Jelly Sandwich.

Cut whole wheat bread into thin slices, spread with thick cream, add a dash of salt, cover lightly with acid jelly, and press slices together. Serve with orangette or lemonade.

Lettuce Sandwich.

Cut thin slices of bread, and spread with butter. Broil slices of breakfast bacon until crisp. Place 1 leaf of lettuce on bread, cover with a cooked mustard dressing, then add 1 slice of the breakfast bacon and add another slice of bread, and press closely together.

Egg Sandwich.

Boil fresh eggs, when cold cut in thin slices and place in between thin slices of buttered bread; season with salt and pepper.

Watercress Sandwich.

Wash watercress, dry on a cloth, mix with them 4 hard boiled eggs, chopped fine, season with salt and pepper. Cut thin slices of bread, and butter, cut watercress into small pieces, remove the stem, place on bread with egg and a dash of lemon juice, put slices on hard surface, cut into rounds or squares removing all crust.

Mushroom Sandwich.

Mince an equal quantity of cold tongue and boiled mushrooms, add French mustard; spread on thin slices of buttered bread.

Sardine Sandwich.

Chop the contents of 1 box of French sardines, squeeze on a few drops of lemon juice; spread on thin slices of buttered bread.

Cheese Sandwich.

Cut thin slices of cold bread, then cut round with biseuit cutter, and butter lightly. Spread with chopped olives and small slices of Neuchatel cheese.

Liver Sandwich.

Take livers from turkey or chicken; boil until tender, pound to a paste and season. Spread on thin slices of buttered bread.

Ham Sandwich.

Make a dressing with 2 tablespoons butter, 1 tablespoon mixed mustard, yolk of 1 egg, salt and pepper. Cream butter, add rest of ingredients and mix, adding enough chopped ham to be of right consistency. Spread between thin slices of bread.

Lettuce Sandwich.

Cut bread with round cutter, place on crisp lettuce and cover with mayonnaise dressing.

Sardine Sandwich.

Take 2 boxes of sardines, drain off oil, and put them in hot water; dry on a cloth, remove skin, pound to a paste, add a little lettuce, pepper and salt. Spread on thin slices of buttered bread.

Cucumber Sandwich.

Four cucumbers peeled and grated; put on sieve to drain. Cut fresh bread in thin slices, or cut with a biseuit cutter, butter carefully, then have a mayonnaise dressing ready and mix with the cucumbers. Spread on the sliced bread. Put a slice of bread on top of each. Place on a flat dish, cover with a damp napkin. Set in refrigerator until ready to serve, either with fish or as an entree.

Club Sandwiches.

Allow 2 slices of bread for each sandwich. Toast a delicate brown, then butter it. Spread with mayonnaise dressing, put on top 1 lettuce leaf and a thin slice of chicken breast, 3 slices of hot broiled breakfast bacon, 3 slices of sour or sweet pickle. Have both slices of toast fixed same way and place together. Serve immediately.

Caviar Sandwich.

Cut bread in diamond shape, or round with a cutter. Spread with caviar. Serve for lunch.

Anchovies.

Serve anchovies on rounds of toast, or slices of fresh tomatoes, Serve for an informal lunch.

Sandwich.

Mincee fine, boiled or roasted chicken; also some almonds or

roasted peanuts. Trim the crusts from thin slices of bread, and cut in fancy shape. Butter, and put a layer of chicken, and spread over it a Mayonnaise dressing, then a layer of minced nuts. Serve for luncheon or tea.

Olive Sandwich.

Take 1 pint of olives, remove the seed, and chop meat fine; then mix with a rich Mayonnaise dressing; spread on thin slices of buttered bread. Serve for luncheon.

Anchovy Sandwiches.

Rub yolks of 4 hard boiled eggs, to a paste; moisten with melted butter, and season with anchovy essence. Have bread sliced thin and buttered, then spread with the paste.

Pate De Foie Gras Sandwiches.

Cut thin slices of bread, and butter lightly, spread with pate de foie gras. Serve for luncheon.

Rye Bread Sandwich.

Cut fresh rye bread in thin slices, and place between thin slices of Sweitzer cheese, having it lightly spread with butter and mixed mustard.

Salmagundi Sandwich.

Have thin slices of bread toasted, trim off the crust, butter and spread with potted ham; then minced pickle cut in thin slices; cooked asparagus tips at each corner, and slices of chicken breast. Cover with a boiled salad dressing; garnish with shredded olives. Serve cold.

For Sandwiches.

Use potted ham or any other potted meat; spread with a mayonnaise or mustard dressing on thin slices of bread.

Rolled Sandwich.

Cut thin slices of fresh bread, remove crust, and spread with chopped ham and lettuce; a mayonnaise dressing may be combined with it. Use minced chicken or goose livers similarly prepared. Roll the sandwich and wrap in a damp napkin until ready to be served.

VEGETABLES

Chicago Potatoes.

Take 6 good-size Irish potatoes, wash and boil in jackets until half done. Remove and set aside to cool, then cut in blocks. Put 1 pint of cream and milk mixed in double boiler, add the potatoes, 1 tablespoon butter and 1 tablespoon flour well blended, and salt. Set on back of range 20 minutes, then put in baking dish. Sprinkle toasted bread crumbs on top, and bake 20 minutes. Serve for luncheon or tea.

Baked Sweet Potatoes.

Parboil 4 large sweet potatoes until done, then mash fine and cream with 1 tablespoon butter, pile on plate and set in oven to brown.

Cheese Potatoes.

Take 6 Irish potatoes, cut in blocks, and put in baking dish. Cover with cold water, and set on top of range, and let cook until done. Then drain off water, and put potatoes in baking dish with $\frac{3}{4}$ teacup milk. Add salt, sprinkle grated cheese on top, set in oven and brown lightly.

Potatoes Cooked With Meat.

Slice Irish potatoes in tolerably thick slices. Put on and boil until half done. Then drain off water, and put in pan with roast beef, sparerib, or backbone, and bake a chestnut brown in the gravy.

Potato Fillets.

Select long potatoes, pare, and cut into fillets $\frac{1}{4}$ of an inch square, and drop into icewater. Then partially cook in deep boiling fat. Remove and drain. Bring the fat to boiling point again, drop in the fillets and cook until done. Serve hot.

Fried Potatoes.

Pare potatoes, cut in long thin slices, drop in cold water. Cook in hot fat. When almost done, remove with a skimmer, drain and return to fat, which must boil up once more; leave for a minute and they are done.

Shoe String Potatoes.

Pare potatoes, cut in thin narrow strips, put in cold water 1 hour. Dry on a cloth and fry in hot fat a straw color.

Potatoes a la Neige.

Prepare potatoes as for mashed potatoes. Cream until free of lumps, add butter. Press through sieve into heated dish.

English Potatoes.

Peel potatoes, cut in round shape with cutter, drop in ice water. Dry on a cloth; put balls in a frying basket, dip in hot fat until a chestnut brown. Serve for tea, or use as a garnish for broiled fish.

Crusted Potatoes.

Mash some warm, boiled potatoes, put them in a spider with $\frac{1}{2}$ cup of cream, pepper, salt and a little onion juice. Beat 3 eggs, stir into the potatoes. Let brown at the bottom until there is a crust, turn out on a dish. Serve at once.

Filled Potatoes.

Take as many potatoes as needed; wash them and put in a pan, to bake until they are soft; then cover with a damp cloth about 5 minutes. Cut off the tops about 2 inches. Take a small spoon and remove interior of each. Add a little scalded milk, some butter, pepper and salt to the potatoes; work smooth and fill each peel. Put in pan to bake. Brush each one with yolk of egg. Cook in a hot oven 10 minutes.

Kidney Potatoes.

Select smooth potatoes, boil in their skins, then remove skin, dredge with flour and brown with roast beef.

Cabbage.

Cut cabbage in pieces, wash thoroughly, put in cold water for half an hour. Put piece of bacon in kettle of cold water and let it cook 1 hour; then put in cabbage with $\frac{1}{2}$ pod of red pepper. Cook 1 hour longer. If bacon is salty, it will not require any salt.

Cabbage a la Cauliflower.

with $\frac{1}{2}$ gallon of cold water, and boil 1 hour; then serve with a cream dressing.

Prepare in the usual way, 1 white head of cabbage. Put in kettle

Hash Brown Potatoes.

Put 1 tablespoon of butter in a frying pan, with 1 tablespoon of chopped onion, let cook until a good brown, then add 2 tablespoons of flour, some chopped parsley, salt, cayenne, black pepper and 1 pint of rich milk, stirring all the time to keep from lumping. Slice potatoes round and quite thin; fill baking dish and pour over it this sauce; cook on bottom shelf $1\frac{1}{2}$ hours. While cooking keep covered; when done remove cover, put bread crumbs and bits of butter on top, and let it brown; serve hot.

Hash Brown Potatoes.

Fry salt pork cut in small cubes, remove scraps (there should be about 1-3 cup of fat), add 2 cups of cold boiled potatoes finely chopped, $\frac{1}{8}$ teaspoon of pepper and salt if needed. Mix potatoes thoroughly with fat, cook 3 minutes, stirring constantly. Leave to brown underneath. Fold as an omelet, and turn on hot platter.

Potato Balls.

Boil 6 large white potatoes. When done, mash and add 2 eggs well beaten, 1 grated onion, 1 tablespoon of butter. Then shape into balls. In each ball make an opening, and pour into it 1 teaspoon of French peas or any kind of chopped meat. Close the opening; roll the ball in beaten egg and cracker crumbs; fry in hot lard; serve for luncheon or tea.

To Boil Potatoes.

Peel potatoes and put in boiling water with 1 teaspoon of salt; cook 30 minutes. Pour off water, sprinkle with a little salt, remove lid and leave about 5 minutes. Pour over a little melted butter, or serve with a cream sauce.

Potato Sautes.

Cut potatoes with a vegetable cutter into small balls and drop in ice water. Place over the fire a frying pan, containing some meat drippings, and when hot add potato balls. Season with pepper and salt. Cover closely and cook until mealy. Shake the pan to prevent burning.

Baked Potatoes.

Potatoes can be baked in jacket or peeled. Wash potatoes, put in oven and turn them often. It requires about 45 minutes for them to bake. Press slightly when removing from stove. Cover dish with napkin and the steam will escape, which keeps them from becoming sodden.

Stewed Sweet Potatoes.

Pare small sweet potatoes and boil until tender. Remove nearly all water and add 1 cup of cream and milk in equal proportion, 1 teaspoon flour, salt and pepper, let boil and serve in a hot dish.

French Potatoes.

Pare Irish potatoes and put in cold water 1 hour. Cut in blocks, strips or fancy shapes with cutter and dry on a cloth. Drop in a sautoir of hot fat: when they come to the surface they are done; put in wire basket to drain, sprinkle with salt. Serve immediately.

Sweet Potatoes.

Parboil potatoes, then remove skin; slice and put in baking dish. Take 1 pint of sugar and enough water to moisten them, make into a syrup, pour this over the potatoes and add 1 kitchen spoon

of butter; set in oven; cook a chestnut brown. When ready to brown a few chopped pecans may be sprinkled on top if desired.

Potato Balls.

Boil potatoes and cream them light, moisten with cream, add butter and salt. Form into balls larger than a walnut. Place balls in pyramid shape on a plate and set in oven to brown. Serve with a fork, without removing from plate.

Sweet Potato Souffle.

Boil 4 medium size potatoes, mash till smooth. Scald $\frac{1}{2}$ cupful of sweet milk and 1 tablespoon of butter, mix with the potato and beat until light. Add one at a time the yolks of 4 eggs and beat well. Fold in the whites, turn mixture into a buttered ramekin and bake 20 minutes in a brisk oven.

French Fried Sweet Potatoes.

Cut in strips, wash in cold water and fry hot in lard. Add a little salt when eating.

Potatoes au Gratin.

Pare and boil 6 medium size potatoes. When cold cut into slices and put in a baking dish. Melt 2 tablespoons of butter in a saucepan and add same amount of flour and stir until smooth. Let cook a few minutes, then add a cup of milk. Stir and cook until it boils. Remove from the fire, stir in the yolks of 2 eggs and 2 heaping tablespoons of grated cheese; add salt and cayenne pepper. Pour this sauce over the potatoes, cover top with a thin layer of bread crumbs and bake in a moderate oven until the potatoes are done and a nice color. Serve in the same dish in which they are cooked.

New Potatoes.

Wash and scrub, but do not peel; put in boiling salted water; cook rapidly 20 minutes. Pour off water and serve with a cream dressing; they can be served by adding a drawn butter sauce. Another way to serve—Sprinkle potatoes with salt and shake them until the skins crack. Serve on a folded napkin.

Old Potatoes.

Peel and put in cold water half an hour, then put in kettle of hot water, cook rapidly 20 minutes, mash fine; add $\frac{1}{2}$ teacup cream, 1 dessertspoon of butter, pepper and salt.

Julienne Potatoes.

Select large Irish potatoes, peel and cut into long thin strips; lay in ice water for 2 hours, then dry on a cloth; fry in hot lard. When a chestnut brown remove from skillet and put in a wire basket with either cloth or brown paper to absorb the grease. Just before serving set in oven a few minutes to heat. Serve immediately.

Fried Cabbage.

In boiling cabbage put in a pinch of soda, cook 1 hour, then chop fine and fry in hot grease.

Stewed Endive.

Take 6 heads of endive, wash and remove green part of leaves, put into boiling water slightly salted. Cook 10 minutes, then drain and chop fine. Put into saucepan with 1 pint of broth, 1 lump o sugar, a dash of salt. Cook endive until tender, then add 1 table-spoon lemon juice, a little butter and flour blended. When it boils up, it is ready to serve.

Baked Mushrooms.

Place mushrooms in baking pan, in a moderate oven, season with lemon juice, chopped parsley, salt and peper, baste with butter; cook about 15 minutes. Make a sauce with 1½ ounces of butter, 1 coffee cup of cream, 1 teaspoon chopped parsley, a dash of cayenne pepper, 1 tablespoon white stock, 1 teaspoon lemon juice. Put in saucepan, stir until thick, but do not let boil. Serve with the mushrooms.

Stewed Carrots.

Wash and serape carrots, slice, put in saucepan with enough water to cover, add 1 spoon of salt, boil slowly until tender. Drain, return to saucepan with 2 dessertspoons butter rolled in flour, dust with pepper and salt, and add enough cream or milk to moisten. Let come to boiling point and serve.

Carrots prepared in same way and mashed until free of lumps, affords a variety.

Lyonnaise Beets.

Two cups of boiled beets cut into half inch blocks, 2 table-spoonfuls vinegar, 1 table-spoonful water, 1 table-spoonful chopped parsley, ¼ teaspoonful salt, ⅛ teaspoonful pepper. Put all the ingredients in double boiler, except the beets. When well heated, add the beets and stir for a few minutes. Serve hot. They may be put in turnip cups, as it makes an attractive dish.

Cashaw.

Remove rind from cashaw, cut in pieces and put in saucepan, adding 1 kitchen spoonful water. Cook until tolerably thick. Put the amount required on a plate, seasoned with 1 table-spoon butter, ¼ teacupful of sugar, a pinch of salt; if desired a little nutmeg may be added. Set in oven to brown. In making pies, use ½ coffee cupful of cashaw for flavoring the custard. Have a paste, fill with the mixture and set in oven to bake.

Corn Fritters.

One pint of corn cut from the cob, ½ coffee cup buttermilk, 2

tablespoons sifted flour, 1 egg, 1 teaspoon lard, $\frac{1}{4}$ teaspoon soda, 1 scant teaspoon salt. Beat yolk, add corn, milk and flour, then lard, beat hard, add soda dissolved in water. Put by spoonful in skillet and fry a chestnut brown in hot fat.

Baked Beans.

Take 2 quarts of small navy beans and soak 12 hours in cold water. Drain off water and put in bean pot with 3 quarts of cold water; set in oven to cook, replenish with hot water if needed. Cook from 7 to 8 hours. One hour before removing from oven, season and place on top a few slices of bacon or pork and 2 tablespoons of molasses. Keep beans well covered with water until they are nearly done, then brown them in oven.

Potato Snow.

Select white potatoes, peel and cook until thoroughly done, drain, mash and season with butter, pepper and salt, keeping them in hot saucepan. When ready to serve press potatoes through a wire sieve into hot dish. A little powdered sugar may be sprinkled over the top. Serve at once.

Saratoga Chips.

Peel large potatoes, cut with cutter into thin pieces, drop in water and leave for 2 hours to crisp. Dry on a cloth and drop one at a time into hot lard, which should be deep enough to float them. Turn and then remove with wire whisk. Put in wire basket to drain. Sprinkle with salt.

Creamed Celery.

Take 2 stalks of tender celery, scrape clean and cut into small cubes. Put 1 pint of rich milk in a chafing dish (some cream is better), add celery and let it boil until tender. Rub 2 heaping teaspoons of butter and 1 of flour to a smooth paste and stir it into the boiling celery, salt and pepper. Cook until creamy. This is nice served with cold chicken or turkey.

Escalloped Potatoes.

To 1 quart of thinly-sliced potatoes in baking dish, add scant $\frac{1}{2}$ pint of sweet milk, pieces of butter, pepper and salt, 1 teaspoon of flour, sifted carefully on top of potatoes. Bake in moderate oven 20 minutes.

Potatoes a la Lyonnaise.

One pound of boiled potatoes, $1\frac{1}{2}$ teaspoons minced onion, 2 teaspoons chopped parsley, 1 large kitchen spoon butter, salt and black pepper. Slice the potatoes, put butter in skillet; when hot add potatoes, onion and parsley. Fry a light brown. Serve in a hot dish.

Spinach.

Pick spinach carefully and wash in cold water, put in double boiler to cook, add a little salt, cook more than 1 hour. When done add $\frac{1}{2}$ cup of cream, pepper and salt. Serve hot.

Pickled Beets.

When beets are done slice them and have 1 pint of vinegar with $\frac{1}{2}$ cup of granulated sugar thoroughly dissolved and pour over beets. Set aside to cool.

Baked Tomatoes With Corn.

Peel tomatoes of uniform size, cut slice from stem end, scoop out the inside and add to green corn and grated bread, chop fine. Add bits of butter, a little sugar, pepper and salt, mix well and fill the tomatoes. Replace the slice. Bake $\frac{3}{4}$ of an hour. Serve for dinner.

Asparagus Masked.

Boil 2 bunches of asparagus until tender, cut fine. Have long rolls, cut off top and remove all crumbs, put in oven to crisp. Heat 1 cup of milk and pour on 2 well-beaten eggs, add 1 dessertspoon butter rolled in flour, beat hard to prevent curdling, add asparagus, return to saucepan, season with salt and pepper, cook until it thickens, stir constantly. Fill rolls with the asparagus and put on the top. Serve hot.

French Peas.

Put peas in saucepan with the liquor and let them get very hot, then strain off the liquor; add 1 kitchen spoon of butter, pepper and salt. Serve at once.

Fresh Peas.

If pods are gritty wash before shelling; have ready boiling water; cook rapidly 20 minutes uncovered; when water has almost evaporated add 1 kitchen spoon of butter, pepper and salt or 2 tablespoons of cream may be added to peas, after draining off all liquor, and 1 dessertspoon of butter. Serve as soon as butter is melted.

Stuffed Cymbblings.

Remove pulp from cymbblings and put on to stew with 1 teaspoonful of water. When done mash fine and add pulverized bread crumbs, butter and a little onion juice. Fill the hull and bake until a chestnut brown. Cymbblings may be put in baking dish and browned.

Giblets With Rice.

Take 6 chicken giblets, put in saucepan with 1 dessertspoon of butter and $\frac{1}{2}$ sliced onion, let brown, add 1 quart of soup stock and 1 small turnip sliced, 1 tablespoon of rice and 1 small carrot chopped fine, salt and pepper. Boil $\frac{1}{2}$ hour, then serve.

Onions.

Take onions, peel them, wash and put on with enough cold water to cover. Let boil $\frac{1}{2}$ hour, then drain off water and serve with a cream dressing.

Peas.

Shell peas, wash in cold water and put in kettle with enough cold water to cover. Boil about 30 minutes, then drain off water and add 1 tablespoon of butter, pepper and salt. Serve hot.

Cymbblings.

Peel cymbblings, remove the seed and slice. Put them on in cold water with $\frac{1}{2}$ teaspoon of salt. Cook till tender, then strain off water and add a lump of butter, $\frac{1}{2}$ teacup of cream, pepper, salt. Cook a few minutes. Mash till smooth. Serve hot.

Spinach.

Pick over carefully while dry, throw a few plants at a time in a large pan of cold water, wash well on both sides; wash in 3 waters. Put in kettle piece of fat bacon with water to cover it; when half done add spinach and cook about 30 minutes, then drain off liquor, put in dish and garnish with 3 hard-boiled eggs, sliced.

Rice.

Take 1 pint of rice and wash 3 times in cold water, rubbing the rice carefully in the hands, then drain. Have 1 quart of water boiling, sprinkle in the rice, with 1 teaspoon of salt, cover kettle closely. Boil 15 minutes, then put rice in colander and drain. When thoroughly dry put into oven to heat. Serve in a hot dish. If rice is served as a vegetable add 1 heaping tablespoon butter, but if served with gumbo, omit the butter.

Succotash.

Cut the grains from 5 ears of corn, mix with 1 pint of shelled lima beans, boil until tender and drain. Melt 1 tablespoon of butter and pour over the corn and beans, season with pepper and salt, simmer 10 minutes, add $\frac{1}{2}$ cup of sweet cream; when hot serve. Succotash is nice made with snap beans, broken in small pieces and cooked with the corn; it can be seasoned with a few slices of breakfast bacon or 1 kitchen spoon of butter, pepper and salt or $\frac{1}{2}$ cup rich milk and 1 dessertspoon butter, blended with 1 teaspoon flour.

Fried Corn.

Cut corn from cob, put in a warm skillet with a little water to prevent burning; after cooking a while add some bacon grease, pepper and salt; stir frequently; cook until done.

Stewed Corn.

Cut corn from cob, but not too close, then scrape the cob, put in skillet with either warm or cold water; stir often. It can be seasoned with a slice of breakfast bacon, pepper and salt, or omit the bacon, and when done season with 1 tablespoon of butter, pepper and salt. Serve hot.

Truffles.

Cleanse truffles and cut in thin slices. Put in baking dish, season with butter or salad oil, mace, garlic, parsley, pepper and salt. Bake almost 1 hour. Pour over 1 dessertspoon lemon juice when ready to serve.

Escalloped Tomatoes.

Peel and slice fresh tomatoes $\frac{1}{4}$ of an inch thick. Place in pudding dish in layers, season each one with pepper, salt, granulated sugar and bits of butter, and so on until dish is full. Cover with plate and bake 30 minutes. Remove plate and set in oven 15 minutes. When ready to remove pour over top 4 tablespoons whipped cream and 1 dessertspoon melted butter. Serve immediately.

Baked Tomatoes.

Slice fresh tomatoes in pieces $\frac{1}{4}$ of an inch thick; butter side and bottom of baking dish. Cover bottom with a layer of bread crumbs, then a layer of tomatoes, bits of butter, a little granulated sugar, pepper and salt and so on until dish is full with tomatoes for top layer. Sprinkle with more bread crumbs, add bits of butter, pepper and salt. Put on cover and set in oven to cook. When done remove cover and brown quickly.

Truffles a la Francais.

Cleanse truffles by washing in several waters with a brush, then wrap each truffle in buttered paper; bake in hot oven 1 hour, remove paper, wipe truffles and serve on a hot platter.

Okra.

One quart of tender okra cut in rings and put in cold salt water for 1 hour. Drain and pick over, put in saucepan with cold water to cover and cook 30 minutes, add 1 tablespoon butter, pepper and salt. Serve hot. Okra may be sliced and cooked with an equal amount of raw sliced tomatoes seasoned with butter, pepper, salt and 1 sweet pepper.

Okra Stew.

Prepare okra and tomatoes, having 1 quart. Put in saucepan, add $\frac{1}{4}$ pound ham finely minced and $\frac{1}{4}$ coffee cup of rice. Before serving add 1 tablespoon butter, pepper and salt. Serve hot.

Fried Okra.

Prepare 1 quart of okra and cut in slices. Put cubes of fat bacon in frying pan and fry 1 onion, then add okra and fry a chestnut brown. Season with salt and pepper and serve hot.

Cabbage With Cream Dressing.

Remove outer leaves from one solid white head of cabbage and cut fine. Put in deep hot skillet with 1 pint of boiling water, cover and cook rapidly 15 minutes. Drain off water and add $\frac{1}{2}$ pint of cream and milk in equal proportion; when it boils add 1 teaspoon of flour moistened with cold milk, salt and pepper. Let come to boiling point and serve.

Hot Slaw.

Chop 1 head of firm, white cabbage and set aside. Take 1 coffee coup of sour cream, 1 tablespoon of butter, yolks of 2 well-beaten eggs, 1 teaspoon vinegar, a pinch of dry mustard, salt and a dash of cayenne pepper. Put cream in frying pan; as soon as hot stir in lightly with the beaten eggs and season; stir until it thickens. Remove pan from fire, hastily add the cabbage to dressing and mix well. Pour in dish and serve when cold.

Rice Patties.

Boil 1 pint of rice and when cold add 2 well-beaten eggs and enough sweet milk to make a stiff batter, then add some flour, and 1 kitchen spoon of butter, beat well. Have a skillet with hot lard, and put in a kitchen spoon full at a time; fry a light brown.

Fried Squash.

Peel squash and slice $\frac{1}{2}$ an inch thick and 1 finger long. Wash and dredge with flour, salt and pepper. Put butter and lard in frying pan in equal proportion; add squash and cover with a top; cook slowly almost 30 minutes. This is an excellent way to prepare winter or summer squash.

Cymbling Puree.

For each pint of stewed cymbling add 1 cup new milk or cream, simmer until thick. Serve hot.

Spanish Asparagus.

Prepare 1 pound of asparagus and put in porcelain kettle, cover with cold water and add 1 heaping teaspoon salt and boil until tender. Cut off the tender portion and place on a buttered pie pan with 1 tablespoon melted pepper and salt. Beat 2 eggs only enough to break the yolks and pour over the asparagus. Bake 10 minutes in moderate oven. Serve with broiled ham for luncheon.

Brocoli.

Prepare brocoli and cook same as brussel sprouts. Drain, then prepare nearly a pint of yellow Bechamel sauce. Have a slice of buttered toast in a deep platter, put the largest head in the center and the smaller ones around, pour over the sauce and serve.

Asparagus.

Wash asparagus, skin with a sharp knife and remove the tough end and put in cold water 15 minutes. Arrange in bunches and fasten with band of coarse muslin, put in porcelain kettle, cover with cold water, adding 1 heaping teaspoon of salt; boil about 20 minutes. Drain and serve with Hollandaise sauce or a cream dressing.

In serving asparagus on toast it is far better to prepare as many plates as there are covers with the toast and asparagus. Otherwise the dish becomes unattractive after serving one or two guests.

Cooked Peaches.

Take enough clingstone peaches to fill baking dish, peel them but do not remove the seed; place in baking dish and pour over them a syrup made with 1 pint of granulated sugar, $\frac{1}{2}$ pint of water, lump of butter the size of an egg; cook until done. Serve hot as a vegetable.

Okra.

Wash okra and put in saucepan with enough cold water to cover; cook about 20 minutes, then drain off water and season with 1 heaping tablespoon of butter, pepper and salt. Serve hot.

Slaw.

Take a small head of cabbage, cut very fine. Dressing for it: Two eggs, scant $\frac{1}{2}$ cup of vinegar, butter size of an egg, 1 tablespoon of sugar, salt and pepper. Stir well, put in double boiler. Remove from fire as soon as it thickens. Pour over cabbage, add 3 tablespoons of cream. Garnish with celery leaves.

To Cook Mushrooms.

Skin them and put in salt water for several hours. Put on your mushrooms with water and boil 10 minutes. Drain off and add new milk enough to cover them. Add butter, pepper and salt and a teaspoon of flour. Stir well.

Jambalaya.

One cup of boiled rice, 1 pork sausage, $\frac{1}{4}$ of an onion, $\frac{1}{4}$ cup of stewed tomatoes, $\frac{1}{8}$ cup of stock, 1 sprig of parsley. Melt 1 tablespoon butter, then add 1 onion and stir until brown; add tomatoes, then stock, 1 saltspoon of paprika and parsley. Fry sausage and cut in small pieces, add sausage and boiled rice. This may be prepared in chafing dish.

Baked Tomatoes.

Take 1 quart of tomatoes, $\frac{1}{2}$ cup bread crumbs, 1 dessertspoon butter, 2 tablespoons of sugar. Chop tomatoes and put in baking dish, add sugar, butter, bread crumbs, pepper and salt; mix well. Set on top of range, cook until juice thickens, then set in oven to brown.

Scrambled Tomatoes.

Put 1 dozen tomatoes in hot water, remove skin and chop fine. Put in saucepan with 1 dessertspoon butter, pepper and salt. Cook until almost done, then add 5 eggs beaten light. Stir same way 3 minutes and serve.

Raw Tomatoes.

Select firm, smooth tomatoes, peel and cut into thin slices. Chill and serve with vinegar, pepper and salt, or leave whole and serve with a mayonnaise dressing on crisp lettuce.

Scalloped Tomatoes.

Butter a baking dish, put a layer of bread crumbs at bottom, then a layer of peeled and sliced tomatoes, dredge with granulated sugar, add pepper, salt and bits of butter, alternating until dish is full, with tomatoes on top, bread crumbs and bits of butter. Cover and cook until done, then set in oven to brown.

Asparagus Omelet.

Boil 1 bunch of asparagus until tender. Cut off the tip end, put in pudding dish with 1 teaspoon butter, pepper and salt. Beat 4 eggs separately, combine with 2 tablespoons of cream, 1 heaping dessertspoon of butter, pepper and salt. Pour over asparagus tips and set in oven to cook. Canned asparagus may be used instead of the fresh asparagus.

Brown Potato Balls.

Mash and season cold-boiled potatoes, roll into balls, place on a buttered plate and put a small piece of butter on top of each and bake in oven a chestnut brown.

A Boiled Dinner.

Take $\frac{1}{2}$ of a fresh hog's head, wash well. Put it in pot and cover with cold water in which is dissolved one light tablespoon salt; boil about $2\frac{1}{2}$ hours. Replenish with a little warm water if needed, then add 1 head of white cabbage, prepared in usual way, $\frac{1}{2}$ dozen large Irish potatoes, peeled and cut in slices $\frac{1}{2}$ an inch thick, $\frac{1}{2}$ pod red pepper. Cook $\frac{3}{4}$ hour longer over hot oven. Serve all on a meat platter.

When cooking cabbage put vinegar in a cup and place on stove and it will destroy all odor.

Baked Bananas.

Peel bananas and cut in thick slices lengthwise. Put in baking dish, sprinkle over some granulated sugar, cook a chestnut brown. One wineglass of sherry wine may be poured over if desired, then serve.

Fried Bananas.

Cut bananas in thick slices lengthwise. Sprinkle lightly with flour and fry in melted butter a chestnut brown.

Corn Oysters.

Take 6 ears tender corn and shave fine with sharp knife. To this add one cup sweet milk, 2 eggs beaten light, salt and pepper. Fry in cakes on hot pan greased with butter. Serve for breakfast.

Fresh Peas.

Hull peas, put them on in saucepan with a little cold water; cook slowly for more than 15 minutes if the peas are tender; longer if they are hard. Just before they are done add salt and pepper, a large lump of butter, simmer a few minutes and they are ready to serve.

Broiled Tomatoes.

Put as many tomatoes as are needed in boiling water; remove the skin, cut into slices, have a skillet quite hot and put in a large lump of butter; sprinkle the tomatoes thickly with flour, a little pepper and salt. Put them in skillet with 1 pint of brown sugar; turn while cooking. Serve very hot.

Stuffed Tomatoes.

Take 6 tomatoes and 12 mushrooms, 1 tablespoon of chopped parsley, 1 tablespoon of melted butter, 2 tablespoons of bread crumbs, $\frac{1}{2}$ cup of finely chopped chicken, salt and pepper. Select nice firm tomatoes. Remove a small circular piece from each and take out seed. Cut mushrooms in pieces and mix with chicken; add other ingredients and fill tomatoes. Set in oven to brown.

Baked Apples.

Peel apples, then core them; put in baking dish; if not juicy enough add a little water and 1 pint granulated sugar, 1 kitchen spoon of butter; cook a light brown. An acid apple is best for cooking.

Stewed Corn.

Cut from cob twice, then put in skillet with a little water and a few slices of bacon; stir often and cook until done.

Snap Beans.

String beans and break in pieces; put in kettle $\frac{1}{4}$ pound of

pork with enough cold water to cover well. Let it cook 1 hour, then add the beans and cook 1 hour longer and they are ready to serve.

Tomatoes.

Take ripe tomatoes and remove part of the pulp, then drain them and put in some onion juice, chopped parsley and grated bread crumbs. Break an egg in each tomato and set in oven to cook. Serve for tea.

Shelled Beans.

Wash beans and put on with cold water to cover. Lima or white beans are improved by cooking with $\frac{1}{4}$ pound fat pork or bacon and a little salt just before removing from fire.

Cauliflower.

Trim off outside leaves of cauliflower and put blossoms down in cold salted water for 1 hour; gently shake while in water. Tie up in mosquito netting and put in porcelain kettle with enough cold water to cover, add a dash of salt if needed; boil 1 hour. Drain and serve with cream sauce.

Cheese Cauliflower.

Prepare cauliflower as above. Make a cream sauce, add 2 table-spoons of Parmesan cheese, put cauliflower in baking dish, pour over this sauce with 1 tablespoon of melted butter and bake in hot oven 5 minutes.

Egg Plant Fried.

Peel egg plant and cut in slices $\frac{1}{2}$ an inch thick; add pepper and salt, place a weight over for 1 hour; arrange dish so that water may drain off. Dry each slice, dip in batter and fry in hot fat a chestnut brown, or simply roll slices in flour, seasoned with salt and pepper, and fry in hot lard.

Curried Rice.

Have 3 quarts of boiling water, sprinkle in the rice, boil rapidly uncovered until the grains swell. Drain in a colander, cover with cloth to keep warm 15 minutes, shake up light 3 times. Mix 1 teaspoon curry powder with white sauce or gravy and pour over rice. Serve with mutton or veal.

Fried Cabbage.

After preparing cabbage chop very fine, put in skillet some slices of fat bacon; when hot put in the raw cabbage and fry until done.

Turnip Greens.

Remove all hard part, then wash greens in 4 waters and put in cold water to soak $\frac{1}{2}$ an hour. Have in kettle a piece of jowl or fat bacon; cook until almost done, then add the greens and cook 1 hour.

Parsnips.

Peel parsnips, slice them and put in cold water $\frac{1}{2}$ an hour; cook in boiling water until tender. They can then be put in skillet with slices of bacon and fry until a chestnut brown, or they can be mashed fine; season with butter, pepper and salt. Make into round cakes and fry brown.

Brussel Sprouts.

Cut the sprouts from 2 medium size stalks, remove all defective leaves and put in salted water for 1 hour; drain well, cook in kettle with plenty of boiling water; do not cover kettle; cook until tender, possibly $\frac{1}{2}$ an hour. Drain in colander. Serve with a Hollandaise sauce or without sauce, as preferred.

Artichokes a la Soudan.

Wash in vinegar and water, lay in salted water 1 hour, then cook long enough to remove the choke; place in cold water 5 minutes, then drain. Make a forcemeat; mince fine 4 ounces of fat pork; fry a little with 2 tablespoons of chopped shallots; then add 1 pint of chopped mushrooms, 1 teaspoon chopped parsley and simmer 10 minutes. Blend with it 1 tablespoon of butter and 1 tablespoon flour, $\frac{1}{2}$ coffee cup of Spanish sauce, a dash of nutmeg, pepper and salt. Fill the artichokes with this forcemeat and tie with a string. Put in saucepan with olive oil and brown the outside, then add $\frac{1}{2}$ pint white broth and 1 wine glass of white wine, cover and cook 40 minutes in moderate oven. Serve on hot dish. Put one whole mushroom on top of each artichoke and pour sauce over them.

Artichokes.

Cut stems off even with the leaves and cut top leaves across and remove the choke. Wash them well and place upside down to drain; tie with string to keep leaves in place, put in kettle with boiling water, cook until the leaves come off easily, drain and serve with Hollandaise sauce. The bottom leaves only are eatable.

Spaghetti a la New York.

Take about 12 sticks of this spaghetti (do not break them), put in a kettle of salted water; cook $\frac{1}{2}$ hour; serve on meat platter with grated cheese and tomato catsup.

Cauliflower.

Take cauliflower, remove outer leaves, wash thoroughly and put in a kettle of boiling water. Just before it is done add a little salt; drain and serve with a cream dressing.

Salsify.

Peel salsify, cut in round pieces, put in cold water 2 hours, then in kettle with enough cold water to cover. Cook until thoroughly done; drain off water. Serve very hot with cream dressing.

Turnips.

Peel turnips, slice thin and soak in cold water 30 minutes, then put in kettle with sufficient cold water to cover. After they boil pour off first water and add fresh boiling water. Cook until tender. Mash while hot, add butter and a little cream, pepper and salt. Serve hot.

Asparagus.

Take asparagus, peel and place in cold water, then tie up in bunches, put in saucepan with enough cold water to cover thoroughly. Cook until tender. When done drain off water. Serve with a cream dressing or melted butter on toast.

To Cook Grits.

One coffee cup of grits, 3 coffee cups of boiling water, 1 teaspoon of salt. Add water and salt to the grits and boil 2 hours. Just before it is done add $\frac{1}{2}$ pint of sweet milk and a lump of butter.

Roasted Green Corn.

Husk the corn and roast on gridiron over a clear fire, reversing it often. Serve with butter and salt.

Stewed Corn.

Take 8 ears of corn, cut off grains with a sharp knife from top of cob down and scrape the cob. Put corn in saucepan, cover with water and boil 20 minutes. Add 1 teacup of cream or milk, 1 dessert-spoon of butter, pepper and salt. Boil until it thickens and serve hot.

Scalloped Corn.

Cut fresh corn from the cob, put a layer in bottom of baking dish, then a layer of bread crumbs, with dots of butter, salt and pepper, alternating until dish is full. Pour over cream or milk to moisten, sprinkle crumbs on top; bake in oven 30 minutes.

Cabbage.

Take 1 head of firm white cabbage, cut fine and wash in cold water, soak $\frac{1}{2}$ an hour. Put in saucepan with water; add a little salt, cook until tender, then drain and put in baking dish with enough milk to cover it, 2 tablespoons of butter, pepper and salt. Cook until a light brown.

Baked Stuffed Cucumbers.

Take 8 cucumbers about 8 inches long, cut them in half lengthwise, scoop out the pulp and be careful not to break the peel; put pulp in chopping bowl, add several ripe tomatoes that have been peeled, bits of green pepper. After removing the seed some bread crumbs seasoned with butter, pepper and salt; place in baking pan and pour in a little stock to prevent burning; cook a light brown.

Corn Fritters.

Take 6 good ears of corn, cut half the grain, then scrape it; put in a pan and add to it 2 well-beaten eggs, nearly 1 pint of sifted flour, 1 tablespoon of granulated sugar, salt and pepper and enough sweet milk to make a batter. Beat well, put a heaping kitchen spoon of this batter to form a fritter and allow as many as will fry at a time: have the skillet and lard hot in which they are to be cooked. Serve as soon as done.

Fried Tomatoes.

Wash the tomatoes, then cut in thick slices, dip in sifted meal, season with black pepper and salt; have hot lard in a skillet and fry a chestnut brown; turn slices often.

Beets and Cabbage.

One quart of chopped boiled beets, 1 quart of raw chopped cabbage, 1 cup of sugar, 1 tablespoon of salt, 1 teaspoon of black pepper, $\frac{1}{4}$ teaspoon of cayenne pepper, 1 cup of grated horseradish. Cover well with cold vinegar, put in a jar and tie up securely. Serve with meats.

Butter Beans.

Shell beans and wash, put in kettle with cold water; cook slowly for 1 hour. Serve with a cream dressing, pepper and salt or serve with melted butter, very hot.

Dry Butter Beans.

Soak beans in cold water for 12 hours, then prepare same as fresh beans.

Spring Carrots.

Wash and scrape them, parboil for 10 minutes, then dry on a cloth. Return to saucepan with 1 cup of stock, 1 heaping tablespoon of sugar, 1 tablespoon of butter. Boil gently for 30 minutes, or until tender, then take off cover and boil till stock is reduced to glaze.

Onions.

Peel under warm water, cut a small slice from each end, put in cold water with a pinch of soda for 1 hour. Cook in boiling water; change water and finish cooking in salted water until tender, then drain and serve with a cream or milk sauce.

Baked Onions.

Select large onions, parboil and have a pinch of soda in water; when done wipe dry and wrap each one in a buttered paper. Lay in baking pan, cook in hot oven until they can be pierced with a straw. Serve with Spanish sauce.

To Cook Spinach.

Pick leaves to pieces, wash carefully and put in cold water with a little salt. Cook 2 hours. Drain on a sieve. Serve with melted butter and 3 hard-boiled eggs cut in rings.

Beets.

In preparing beets leave the tops on $\frac{1}{2}$ a finger long or else they bleed. Wash carefully and put on in cold water; cook until they are thoroughly done, then put in cold water and skin them. If beets are small serve them whole with melted butter, pepper and salt; if large slice and pour over them cold vinegar.

Rice and Tomatoes.

Cook tomatoes in skillet without sugar; have a dish of boiled rice. Put in separate dishes, but serve together on a plate.

Stuffed Potatoes.

Roast potatoes in jacket. When done cut off end and remove inside of potato. Mash and add a few slices of breakfast bacon that has been quickly broiled and chopped fine, also cream to moisten it, with butter and salt. Make into round balls and sprinkle grated cheese on top. Bake a chestnut brown.

To Fry Apples.

Wash apples and cut in thin round slices, put in hot skillet with slices of breakfast bacon or lard. While cooking sprinkle with light brown sugar and cook until done. Fry on each side.

Lima Beans.

Boil 1 pint of tender lima beans, season with butter, pepper and salt, then add $\frac{1}{2}$ pint of fresh mushrooms; put 1 tablespoon of butter in saucepan; when melted add beans and mushrooms with $\frac{1}{2}$ gill of cream; let it simmer 10 minutes. Serve hot.

Dried Lima Beans.

Soak in cold water 12 hours, then prepare same as fresh lima beans.

To Cook Salsify.

Take 3 bunches of salsify, peel and cut in pieces an inch long. Let soak in cold water $1\frac{1}{2}$ hours, then put in kettle with boiling water and a little salt. Cook until tender; drain off water and add 1 teacup of sweet milk, 1 tablespoon of butter and 1 dessertspoon of flour, salt and pepper. Let boil until it thickens and serve at once.

To Fry Apples.

Wash apples and cut them in pieces, put in a hot skillet with

slices of breakfast bacon; after they cook a while add $\frac{3}{4}$ pint of sugar; cook a delicate brown.

Fried Cucumbers.

Slice cucumbers lengthwise and put in salt water 2 hours, then wipe dry and sprinkle with cracker dust or flour, pepper and salt. Fry in hot fat a chestnut brown.

Snap Beans With Cream Dressing.

String beans and break in pieces, put in kettle with $\frac{1}{2}$ gallon of cold water. Boil 1 hour, then drain off water.

Cream Dressing.

One teacup of cream, 1 tablespoon of butter, $\frac{1}{2}$ teaspoon salt, black pepper. Put dressing in saucepan, stir well and when almost boiled, pour on beans and serve.

Corn Pagout.

Cut ham or bacon in small squares, and fry brown; add 6 ripe tomatoes, peeled and sliced, the grains cut from 6 ears of corn; season with red pepper and salt; cover with boiling water. Cook slowly half an hour; serve hot with toast or slice of fried bread. Nice for luncheon.

Corn Pudding.

Take 1 dozen ears of corn and cut from the cob, about half of the grain, then scrape it and put in baking dish, with 2 well-beaten eggs, 1 pint of sweet milk, 1 kitchen spoon of butter, almost 1 tablespoon of granulated sugar, pepper and salt; beat well and cook in pudding dish until done and serve at once.

To Boil Corn.

If corn is tender, cook 15 minutes, put in kettle of cold water, and when done serve immediately.

Parsnips.

Wash parsnips, and put on in cold water, cook 20 minutes. When done peel and slice them, then put in baking dish with a few thin slices of breakfast bacon; sprinkle on top a little brown sugar; set in oven about 10 minutes to dry out; and serve very hot.

Rice.

Take $\frac{1}{2}$ teacup of rice and wash 4 times in cold water. Have 2 quarts of boiling water into which sprinkle the rice, and boil for 15 minutes. Remove from fire and pour on it cold water, set on back of range, remove cover and all water will evaporate. If serving with gumbo, do not season with butter.

Hominy.

Take 1 pint of hominy, soak 6 hours, then put on in cold water; cook 4 hours, dry out, and add a large lump of butter and salt.

Fried Hominy.

Put hominy in a skillet with hot lard, turn and fry a chestnut brown.

Lye Hominy.

Shell large white corn, enough to make 2 quarts and have lye made from wood ashes, which must boil half hour, then add corn and cook $\frac{1}{2}$ hour longer, take out hominy and put it in cold water and husk it. Put on with cold water and cook 6 hours.

For Asparagus.

Make a white roux, then take 1 pint of water in which asparagus has been boiled; when smooth add 1 tablespoon of lemon juice, and $\frac{1}{2}$ teaspoon of sugar.

Scrambled Tomatoes.

Remove skin from 8 tomatoes, cut and put in a saucepan, add 1 dessertspoon butter, pepper and salt to taste. When tolerably cooked and ready to serve, add 4 well-beaten eggs; allow them to remain 3 minutes, stirring same way. Turn out on a hot platter.

Cucumbers.

Peel cucumbers and cut in slices lengthwise, boil in salted water until tender. Drain off water, and serve with a cream sauce.

Fried Cucumbers.

Pare and cut cucumbers in thick slices lengthwise. Wash and dry on a cloth. Dredge with flour; add pepper and salt. Put 2 tablespoons of butter in frying pan, brown on both sides. Serve hot.

Fried Parsnips.

Boil parsnips in hot salted water until tender; scrape and cut into long slices. Dredge pieces with flour, fry in hot lard or dripping a chestnut brown. Drain and serve.

Parsnips may be boiled and mashed as potatoes, seasoned with butter, pepper and salt, or made in round cakes and fried.

Rhubarb.

Take 2 bunches of rhubarb; peel and cut into cubes. Wash in cold water; put in saucepan with 1 tablespoon of cold water, and 1 heaping pint of sugar. Cook until tender, stirring often; serve with meats or as a vegetable.

Salsify Patties.

Take 2 bunches of salsify; if tender scrape it; but if tough peel

it, and soak in cold water 1 hour, then put in saucepan with cold water. When half done add a little salt; when well done mash fine. Season with 1 tablespoon of butter, 2 tablespoons of cream salt and pepper. Make into round cakes, sprinkle with flour, and fry in hot bacon grease, or butter, a chestnut brown.

Boston Baked Beans.

Put 1 quart of beans to soak at night; next morning drain off the water, put them into a kettle, cover with water, let simmer until tender; just before removing from the fire, add 2 tablespoons of molasses, with $\frac{1}{2}$ teaspoon of soda. Then put beans in baking jar, with 1 pound of fat pickled pork. Let bake in a moderate oven until dinner is ready to serve. If pork is not salty, can add a little more salt to the beans.

Hot Lettuce.

Fry several slices of ham, then remove from skillet. Add a little hot water to gravy with 1 teaspoon of vinegar, a pinch of dry mustard, pepper and salt. Stir a few minutes until hot, add lettuce lightly chopped, and leave for a few minutes to heat, then serve.

Potato Puffs.

Two cups of mashed Irish potatoes, 1 tablespoon butter, $\frac{1}{2}$ cup milk, 2 tablespoons flour, 2 eggs, a pinch of salt. Mix the whole thoroughly until light; while hot shape in balls size of an egg. Have a thin sheet buttered, and place on the balls; as soon as done, brush over with beaten egg and brown in oven. Slip a knife under balls and slide upon a hot platter. Garnish with parsley and serve.

Vegetable Hash.

Chop coarsely any vegetables left from a boiled dinner, such as potatoes, cabbage or beans, dust with pepper. Put in saucepan 1 dessertspoon butter. when it melts, shake so as to grease side of the pan, then add chopped vegetables, with 2 tablespoons of hot water. Cover, and leave for 5 minutes, then uncover, and stir frequently. Serve hot.

Baked Beets.

Wash beets, and put in oven to bake, turn often with a spoon. When done, remove skin, and cut in slices. Serve with melted butter, pepper and salt.

Fried Salsify.

Scrape salsify, cut in round pieces and put in cold water 2 hours. Drain and stew until tender, mash fine, beat 1 egg and add 1 teacup of milk, a little flour, the salsify, pepper and salt. Make in little cakes, roll in beaten eggs, then flour, and fry in hot fat a chestnut brown.

Fried Bananas.

Peel bananas, slice them lengthwise, put in frying pan, 1 heaping tablespoon of butter; when melted, put in the bananas; fry a chestnut brown. Put on a hot dish, sprinkle with powdered sugar, serve for breakfast or tea.

Stuffed Egg Plant.

Remove pulp from egg plant and soak in cold water with 1 tablespoon of salt, 1 hour. Boil egg plant until tender; cut shell lengthwise; when egg plant is done mash fine, season with butter, pepper and salt, then fill the shell with the mixture, and put on top bread crumbs and bits of butter; set in the oven to brown.

Egg Plant.

Remove the peel and cut in slices; place in cold salt water for half an hour. Dip each slice in a batter made with 1 egg well beaten, enough sweet milk and flour to make a batter; add the sliced egg plant; fry a chestnut brown.

Spaghetti.

Two pounds of chuck roast, 1 can tomatoes, 1 can champignons, 1 pint water, 1 large handful imported spaghetti, 1 pound New York cream cheese, 1 large onion, butter size of a walnut. Cut meat in small pieces. Put butter in skillet, add the onion chopped fine, then the meat, fry carefully so as not to burn onion. Put the tomatoes in skillet with the water and the champignons with their liquor. Remove meat from skillet, add a little hot water, and then pour in with the tomatoes, also add the meat. Season highly with salt and pepper and let it simmer for 3 hours. Boil the spaghetti in hot salted water until done, then drain. Take a large meat platter and put first the spaghetti then grated cheese, alternating until all is used. Pour the tomato dressing over this. Place platter in oven long enough to melt the cheese but not bake it.

Escalloped Cabbage.

When cabbage is done, chop fine, put in a buttered baking dish and pour over this dressing: Two well-beaten eggs, 3 tablespoons of cream, 1 dessertspoon butter, pepper and salt. Bake in a quick oven until a chestnut brown. Serve hot.

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Egg Toast.

Cook 5 eggs 20 minutes, drop in ice water to cool. Make a sauce with 1 coffee cup milk, $1\frac{1}{2}$ dessertspoons butter, $1\frac{1}{2}$ dessertspoons cornstarch, a few drops of lemon juice, cook in double boiler, until of good consistency. Place small squares of buttered toast on a hot platter, cover with the sauce, then sprinkle on whites chopped fine, and put yolks through sieve on top. Serve at once.

Eggs And Toast.

Spread 6 slices of hot toast, with a thin layer of potted ham. Beat 5 eggs slightly with a fork, season with salt and pepper, add 1 hot cup of cream and milk in equal proportions. Turn into hot pan or chafing dish, stir with fork until it begins to thicken, spread on toast, and serve at once.

Parmesan Eggs.

Two ounces of grated parmesan cheese, 1 spring onion, 2 tablespoons sherry wine, 1 ounce of butter, 6 eggs. Put the cheese in saucepan, with chopped onions and wine, stir until cheese is melted. Add eggs beaten together, stir over a slow fire until done, have thin slices of hot toast, and spread on quickly the eggs. Serve at once.

Shirred Eggs.

Break 1 egg at a time in a saucer for shirring, set in oven and cook about 15 minutes. When ready to serve pour 1 teaspoon melted butter on each egg.

Steamed Eggs.

Place eggs in steamer, and cook 5 minutes or less as required, break in egg cup, serve hot.

Steamed Eggs in Cups.

Break eggs in buttered cups, and set in steamer to cook. Serve immediately.

To Preserve Eggs For Winter Use.

Take a stone jar; have ready some wheat bran, thoroughly dry, pack in alternate layers, eggs and bran, putting the small end of the egg down. Keep in a dry place, where they will not freeze.

Scalloped Eggs.

Boil 6 eggs until hard, drop in ice water. Slice when cold, put in

baking dish, with 1 teaspoon parsley chopped fine, 1 tablespoon butter cut in bits and added, pepper and salt. Cover with 1 pint white sauce, made with stock, or milk. Sprinkle with cracker crumbs, and pieces of butter, bake in modern oven 10 minutes.

Eggs For The Invalid.

Beat eggs light, season with salt and pepper, put in buttered cups, and place in steamer long enough to become thoroughly heated. Serve at once.

Picnic Eggs.

Boil 6 eggs until hard, halve lengthwise, and remove yolks. Chop fine, with cold chicken, or cheese, season with butter. Fill white of egg, then press halves together. Roll in beaten egg and cracker crumbs, fry in hot fat a chestnut brown. Drain in wire basket, serve cold.

Parisian Eggs.

Make cases of heavy letter paper and butter, put in each case a bit of butter, a dash of onion or parsley, pepper and salt. Place upon gridiron over moderate fire. When butter melts, break 1 egg in each case, sprinkle bread crumbs on top, glaze with hot shovel. Serve in cases at once.

Lyonnaise Eggs.

Chop 1 onion, and cook in butter a straw color, then add whites of 6 boiled eggs, chopped fine, season with lemon juice, salt and cayenne pepper. Heap on a hot platter, rub yolks through sieve over them, with $1\frac{1}{2}$ dessertspoons butter, 3 dessertspoons potted ham, yolk of 1 raw egg, shape in balls, poach or fry in hot butter a chestnut brown.

Fried Eggs.

Have hot fat in skillet, break eggs 1 at a time in saucer, slip into hot fat, turn and cook until done.

Sunset Eggs.

Cook in hot fat, without turning. Remove when done.

Eggs For The Invalid.

Beat white of 1 egg, put on a thin slice of toasted bread, then add beaten yolk to white, cover with 1 tablespoon of cream. Set in hot oven over 3 or 4 minutes to cook.

Curried Eggs.

Boil eggs until hard, cut in half, then remove white end sufficiently to stand upright. Pour white sauce around, to which 1 teaspoon of curry powder has been added. Set in oven a few minutes to brown.

Egg a la Golden Rod.

Put 1 tablespoon of butter in frying pan; when it bubbles add 1 tablespoon of flour, $\frac{1}{2}$ teaspoon of salt and pepper. Add gradually 1 coffee cup of rich milk, and the whites of 3 hard boiled eggs chopped until very fine. Pour this mixture on buttered toast. Rub the yolks through a sieve, on top of toast; garnish with parsley and serve.

Poached Eggs.

Fill a saucepan with hot water, and break in the eggs; cook until whites are done and serve either on toast or in a dish.

Griddled Eggs.

Heat griddle almost as much as for baking cakes, butter and arrange small muffin rings on it, drop an egg in each, and turn as soon as lightly browned.

Eggs With Cream Sauce.

Boil eggs until hard; when cold peel and serve in dish with a cream sauce.

Egg Timbales.

Six eggs, $1\frac{1}{2}$ cups of rich milk, 1 teaspoon of salt, $\frac{1}{8}$ teaspoon of pepper, 1 teaspoon of chopped parsley, $\frac{1}{4}$ teaspoon of onion juice. Break eggs into a bowl, beat well; add the seasoning and beat 1 minute. Add milk and stir well, butter timbale molds, and pour in the mixture. Place in a deep pan, and pour in enough hot water to reach almost to top of mold. Place in moderate oven, and cook about 15 minutes. Then turn out on a warm dish. Serve either with cream or tomato sauce. Put a sprig of parsley on each timbale and serve.

French Scrambled Eggs.

Beat 4 eggs until well broken, then add 4 teaspoons of stock, 4 teaspoons of cream, 1 tablespoon butter; turn into chafing dish or frying pan, and stir constantly until they begin to thicken. Add $\frac{1}{2}$ teaspoon of salt, $\frac{1}{4}$ teaspoon pepper and serve at once.

Scrambled Eggs.

Put 1 tablespoon of butter in frying pan; when hot add $\frac{1}{2}$ teacup of cream, and 6 well-beaten eggs, salt and pepper; stir constantly. Serve as soon as done.

To Poach Eggs.

Put 1 pint of water in skillet with $\frac{1}{2}$ teaspoon of salt; let it boil. Break eggs carefully into it, letting them remain about 4 minutes. They are nice served on hot buttered toast.

Egg Timbales.

Beat together 4 eggs, 1 small teaspoon of salt, a dash of onion,

1 teaspoon of chopped parsley, 1 teacup of sweet milk, pepper to taste. Cook in timbale cups, surrounded with water. Serve with tomato sauce.

Ox Eyes.

Cut slices of bread round and an inch thick; also cut a hole in the center. Spread with butter and crisp in a quick oven. Break 1 egg in each, season with salt and pepper, and moisten with 1 tablespoon of cream; put in oven, and cook a few minutes.

Stuffed Eggs.

Twelve eggs boiled hard; cut them cross ways; take the yolks and add to them 2 teaspoons of raw mustard, 1 tablespoon of celery seed crushed, salt, $\frac{1}{2}$ teaspoon of cayenne and black pepper, a little lemon juice. A small quantity of chopped ham or chicken may be added. Use oil enough to make a thick paste, then stuff yolks in whites and set in stove a few minutes. Garnish with parsley.

To Boil An Egg.

Put egg in a saucepan filled with cold water, let come to a boil. Serve at once.

Sardined Eggs.

Twelve eggs boiled hard and dropped in cold water; cut them cross ways. Mash the yolks and add 2 teaspoons of raw mustard, salt and cayenne pepper, 6 or 7 sardines chopped fine with some of the oil, then put back in whites and set away to cool. Can serve with a little melted butter if desired.

Eggs a la Shearer.

Boil 5 fresh eggs 3 minutes; remove shells, without breaking the whites; put eggs in a shallow baking dish. Make a cream sauce with 1 pint of sweet milk, 1 tablespoon of butter and 1 teaspoon of flour worked to a cream, 1 teaspoon of salt. Cook 5 minutes. Cover the eggs with this sauce, and sprinkle grated cheese on top. Put bits of butter on top. Brown in the oven. Serve from the baking dish.

OMELETS

In making omelets, allow 1 dessertspoon of cream for each egg, $\frac{1}{2}$ saltspoon of salt and a dash of pepper. Break eggs separately, and beat until light, fold yolks into whites, stir as little as possible, have omelet pan hot, with 1 dessertspoon of butter. Put on top of range until omelet is set, then place in oven to cook. To vary omelet, use 1 teacup French peas, heated and seasoned, minced ham, or 1 cup

fresh mushrooms, peeled, chopped and browned in butter. Whatever is used, spread on omelet, when ready to fold.

Mushroom Omelet.

One can of mushrooms, 1 kitchen spoon butter, 8 eggs, pepper and salt. Drain mushrooms and cut into small pieces, melt butter in chafing dish or omelet pan, then add them to butter, and cook until tender. Beat eggs together, until light, add to mushrooms, with pepper and salt, stir constantly until cooked. Serve on hot toast. Asparagus tips may be substituted for mushrooms.

French Omelet.

Six fresh tomatoes, $\frac{1}{2}$ can French peas, 2 tablespoons butter, 6 eggs, pepper and salt. Scald tomatoes, remove seed, and dice, put in saucepan a moment. Pour peas in another saucepan to heat, adding butter, pepper and salt. Prepare omelet, have 1 tablespoon melted butter in omelet pan; when done, have peas and tomatoes combined, and quickly spread over center, and roll. Serve at once.

Egg Omelet.

Take 6 eggs and beat separately. Allow 6 tablespoons of sweet milk to the yolks, add a large lump of butter, the milk, pepper and salt. Stir in the beaten whites lightly, pour the mixture in a hot skillet with a lump of butter, and as it cooks roll omelet with a spoon.

Omelet.

Take 6 eggs and beat separately. To yolks add 1 tablespoon of flour and $\frac{1}{2}$ pint of sweet milk, stir in whites lightly and put in baking dish to cook. Have some melted butter, pepper and salt, and pour over omelette. Serve at once.

Spanish Omelet.

Cut 4 ounces of bacon in thin slices, and then into half inch squares, fry gently until crisp. Add 1 small onion, a medium-size tomato, and 6 mushrooms, chopping all fine. Rub a freshly cut clove of garlic on the spoon to be used for stirring; cook 15 minutes. Break in a bowl, 6 eggs; season with 1 saltspoon of salt and $\frac{1}{4}$ saltspoon of white pepper. Give it a dozen strong strokes and turn into frying pan, in which 1 heaping teaspoon of butter has been melted, and spread over the bottom and side. Shake until nearly set. Spread the bacon and vegetables quickly over; fold, and put in oven for 1 minute; turn upon a heated platter, and serve at once.

Rolled Egg Omelet.

Six eggs beaten separately, a little minced ham, 1 heaping tablespoon of butter, pepper and salt; add ingredients to eggs. Put butter in a hot skillet, and pour in the omelet. Set inside of stove to

cook; when done begin to fold it from the end with a battercake turner. If desired pour on a gill of rum, and set on fire when ready to serve.

Mushroom Omelet.

Prepare 1 cup of large button mushrooms, or canned mushrooms, cut in small pieces. Put in saucepan 1 ounce of butter and let melt, add mushrooms, 1 teaspoon of salt, $\frac{1}{2}$ teaspoon of pepper, $\frac{1}{2}$ cup of cream or milk. Dissolve 1 teaspoon of flour in a little cold milk, and stir rapidly to prevent lumping. Boil 10 minutes, then set aside until omelet is ready. Make an omelet of 6 eggs in usual way, when ready to fold, turn mushrooms over the center, and serve at once.

Chicken Omelet.

Mince fine 1 cup of cold chicken, put in saucepan 1 cup of cream, 1 tablespoon butter, salt and pepper, thicken with 1 dessert-spoon flour, cook sauce until of good consistency. Prepare an omelet of 6 eggs, in usual way, when ready to fold, pour on this chicken, serve at once.

Oyster Omelet.

Parboil 10 oysters in their liquor, remove and drain. Chop oysters, and keep hot in saucepan, when ready to fold omelet, quickly spread and fold. Serve at once.

Sweet Omelet.

Beat 6 eggs separately, add to yolks 6 teaspoons powdered sugar, and stir lightly into whites. Cook in omelet pan, with 1 tablespoon melted butter. When ready to fold, spread with jelly, marmalade, or cover surface thickly with powdered sugar, and score with hot poker. Serve at once.

Rice Omelet.

Boil 1 coffee cup of rice, when cool add 1 cup of milk, and 1 tablespoon butter, stir until light, add 4 eggs well beaten, pepper and salt. Melt 1 tablespoon butter in pan, when hot add the omelet, place on top of range a few minutes to set, then set in oven to bake. When done, fold and serve at once.

Tomato Omelet.

A 2-pound can of tomatoes, 1 can of champignons, 12 eggs, 2 tablespoons butter, 1 teaspoon of chopped parsley, salt and pepper. Heat tomatoes, then pass through a sieve to remove seed, return to saucepan and season, cook until tolerably thick. Chop champignons and put in another saucepan with their liquor, add butter, pepper and salt, cook until tender. Beat eggs separately, prepare omelet, have 1 tablespoon melted butter in a broad pan, pour in the omelet. A short time before it is done combine tomatoes and champignons, spread quickly on omelet, fold and serve at once.

Cheese Omelet.

Take 5 eggs and 5 ounces of grated cheese, large tablespoon of butter, salt and pepper to taste. Beat the eggs separately. Put the beaten yolks into a small baking dish, add the cheese, pepper, salt and butter. Put it in the oven and let it get thoroughly heated, then take it out and beat in the whites of the eggs, well whipped. Let it get brown on top. Serve hot.

Mushroom Omelet.

One can of mushrooms, 2 tablespoons cream, 1 heaping tablespoon butter, 8 eggs, salt, black and cayenne pepper to taste. Put butter in skillet or chafing dish, when melted add mushrooms, cut fine with scissors. Let them get very hot, then put in the cream, and break in the eggs. Stir with a spoon. Serve in a hot dish or on buttered toast.

Spanish Omelet.

Take 4 or 6 eggs and beat them separately, a piece of raw or cooked ham, size of an egg, 1 green pepper, 1 ripe tomato, a few olives or 1 cucumber pickle; a few peas may be added. Chop ingredients fine, and put 1 tablespoonful butter in skillet, when it melts, add ingredients and shake constantly; cook several minutes. The omelette may be prepared in another skillet, and just before it is done spread over the vegetables, fold and serve immediately. Or, vegetables may be put in skillet with the melted butter and omelette in the beginning. Shake skillet up and down continuously, and fold omelet in skillet.

Fresh Tomato Omelet.

Six fresh tomatoes, $\frac{1}{2}$ can champignons, 6 eggs, 2 tablespoons butter, pepper and salt. Scald tomatoes, peel, remove seed and dice, put in a saucepan to heat, not cook. Have champignons chopped and cooked in their liquor, season with butter, pepper and salt. Prepare omelet, put in pan with 1 tablespoon of melted butter, season with salt and pepper. Combine tomatoes and champignons, spread quickly on omelet, when done, roll and serve at once.

Rum Omelet.

One heaping tablespoon butter, 1 large wineglass of rum, 6 eggs, 1 teaspoon cold water, pepper and salt. Beat yolks until light, add $\frac{1}{2}$ tablespoon butter, the cold water, pepper and salt, then fold in lightly the stiffly beaten whites. Have rest of butter in the hot skillet, pour in omelet and cook inside of stove. When done, pour over rum, set on fire and serve immediately on hot dish.

Omelet Souffle.

Break 6 eggs separately, take yolks of 4 eggs, and mix with them 1 teaspoon flour, 3 tablespoons powdered sugar, a dash of salt, flavor with vanilla or lemon. Beat whites to a froth, fold lightly

into yolks, pour into buttered pudding dish, and bake in a quick oven, Remove omelet when a chestnut brown, slide on a hot platter, sprinkle with powdered sugar. Serve at once.

Baked Omelet.

Beat 6 eggs separately, to yolks add 1 teacup of milk, 1 tablespoon flour or cornstarch, 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon of salt, then fold in stiffly beaten whites. Pour in a buttered pudding dish, and bake 30 minutes in regular oven. Serve at once.

Ham Omelet.

Dice $\frac{1}{4}$ pound of raw ham and fry in butter, when done, add to a plain omelet, made with 6 eggs. Cook in omelet pan, with melted butter; when done fold quickly and serve.

C H E E S E

Cheese Patties.

Take $\frac{1}{2}$ pound of grated cheese, 1 pint of sifted flour, lard size of an egg, cayenne pepper and salt. Add ingredients to flour, then the lard and mix with ice water, working only enough to mix it, then roll in a sheet $1\frac{1}{2}$ inches thick and place on a platter, set in refrigerator half an hour. Cut with biscuit cutter $\frac{1}{2}$ inch thick and with smaller cutter, make hole in the center, brush over top with the unbeaten white of an egg and set in stove to cook a delicate brown. Hard boiled eggs chopped fine may then be put in center, or nicely cooked fish that has been prepared with a cream dressing, or serve plain with chicken salad.

Cream Macaroni.

Boil $\frac{1}{4}$ pound of macaroni in hot water salted. Put in double boiler 1 teacup of milk, let come to boiling point, and add 2 tablespoons butter, and 1 tablespoon flour blended, and $\frac{1}{2}$ cup of cream, salt, white pepper and cayenne pepper, and 1 teacup of grated cheese. Mix well, put macaroni in hot dish and pour over the sauce.

Escaloped Macaroni.

Boil 8 sticks of macaroni thoroughly done, in salted water. Put a layer of macaroni in baking dish, then a layer of grated cheese, with bits of butter, pepper and salt, another layer of macaroni, alternating until dish is full. Cover top with cracker crumbs, and bits of butter, and pour over 1 teacup of cream or milk. Bake about 30 minutes in moderate oven.

Cheese Shells.

Fill the empty shell of an Edam or Pineapple cheese, with cooked macaroni, seasoning with grated Parmesan cheese, moisten with hot milk, thicken with a little flour. Set in oven until hot, replace top on the cheese. Serve with tomato sauce.

French Macaroni.

Boil 12 sticks of Nicola D'Agostino spaghetti in salted water, until tender. Drain, and mix with this dressing. One pint of new milk, 1 tablespoon butter, 1 heaping tablespoon flour, pepper and salt. Put butter in a pan, when it bubbles, add flour, and mix until smooth, add milk, salt and pepper, and let come to boiling point. Put spaghetti and cream in baking dish, and add 5 tablespoons of grated cheese, sprinkle top with bread crumbs, set in oven to brown.

Timbale Of Spaghetti.

Cook 8 sticks of Nicola D'Agostino spaghetti in salt water 30 minutes, breaking it in pieces of uniform size. Season with butter and grated cheese, work into it 1 well-beaten egg. Have a mold greased with butter, and dust it with bread crumbs, and when spaghetti is nearly cold, fill mold, and press down, leaving a hole in center. Put in a force meat of chicken or game, cover with the mixture. Bake in moderate oven, turn out on flat platter, and serve with a hot cream sauce.

Spaghetti A La Italienne.

Bread $\frac{1}{4}$ pound of Nicola D'Agostino spaghetti, into 3 inch pieces. Cook 15 minutes in boiling salt water, then drain. Put spaghetti in saucepan, with enough stock, to prevent scorching, sprinkle over 1 ounce of grated cheese, and let remain until it melts. Place in baking dish, pour over the stock and bake 30 minutes.

Cheese Souffle.

Two tablespoons of butter, $\frac{1}{2}$ cup of new milk, 1 tablespoon of flour, 3 eggs, 1 cup of grated cheese, a little cayenne pepper and salt. Put butter in saucepan; when it melts add flour. Let it cook a minute; stir constantly. Add milk, gradually stirring all the while, then salt and pepper. Take from fire, add the beaten yolks and the grated New York or Parmesan cheese. Set on stove, stir until cheese is melted, put mixture on a buttered dish, and set away to cool. When ready to serve stir in lightly the well-beaten whites, put in pudding dish, and cook in a hot oven about 25 minutes. Do not shake it while cooking. Serve as soon as done.

Tomatoes and Cheese.

Boil quart of solid tomatoes with $\frac{1}{2}$ green pepper cut fine and 1 small onion for 5 hours or until they are thick. Melt 1 teaspoon of butter in chafing dish and add 1 pound of cheese; when it is

thoroughly melted, the tomatoes. Let it boil slowly; add salt and Worcestershire sauce with a dash of red pepper. Serve on hot toast.

Cheese Patties.

Cut bread into round shape $\frac{1}{4}$ of an inch thick, removing the crust; dip each piece in melted butter and toast a nice brown. Fill the center of toast with this mixture. 2 ounces of grated cheese, $\frac{3}{4}$ tablespoon of butter, 1 tablespoon of cream, a dash of pepper and salt. Place in pan and set in oven to melt the cheese. Serve very hot.

Cheese Pudding.

Two teacups of new milk scalded, 1 teacup of powdered, stale bread. Beat 2 eggs until light and add the scalded crumbs, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{4}$ teaspoon of cayenne pepper, $\frac{1}{2}$ pound of grated cheese. Put all in a pudding dish; cover lightly with cracker crumbs; cook until it assumes shape, then brown quickly.

Crackers With Cheese.

Split some water biscuit, or crackers, moisten with hot water, and pour over melted butter and a little French mustard. Spread with a thick layer of grated cheese, sprinkle over a dash of cayenne pepper. Place in hot oven until cheese is soft. Serve at once for luncheon or tea.

Uneda biscuit, spread with grated cheese and set in hot oven to melt, makes a palatable dish for luncheon. Use marrow of beef bones on hot buttered toast for lunch.

Ramaquins.

Four tablespoons grated cheese, 2 tablespoons of butter, 1 gill of milk, yolks of 2 eggs, 2 ounces of bread grated, 1-3 teaspoon of mustard, cayenne pepper and salt to taste, whites of 3 eggs.

Put milk and bread in saucepan, boil until smooth, stir often. Add cheese and butter, remove from fire. As soon as butter melts, stir in yolks and seasoning. Let cool a little, add stiffly beaten whites. Bake in small china dishes, and serve at once.

Cheese Croutons.

To 1 cup of grated cheese, add $\frac{1}{4}$ teaspoon each of mustard and salt, 1 tablespoon of butter, a dash of cayenne pepper. Heat a little and mash to a smooth paste; cut bread into strips 3 inches long and an inch wide; butter slightly and toast. Spread with the cheese mixture and set in oven a minute to brown.

Cheese Sticks.

Four ounces of butter, 1 egg, 1 teaspoon of sugar, 3 ounces of grated cheese, $\frac{1}{2}$ teaspoon of salt, a dash of white pepper, nutmeg and cayenne pepper. Mix together, add 2 tablespoons of cream, and

6 ounces of flour; put spices, sugar and egg together; sprinkle board with flour and roll thin; cut in sticks and bake a chestnut brown.

Cheese Balls.

Take 2 cakes of Neufchatel cheese, 8 English walnuts, and some chopped chives; mix all together; roll into balls and put in refrigerator to cool. Serve with chicken salad.

Cheese Straws.

Mix 1 cup of grated cheese, 1 cup of flour, 1 kitchen spoon of butter, $\frac{1}{2}$ teaspoon of salt, a dash of cayenne pepper, and enough water to make a thin paste. Cut in strips and put in tins. Bake in quick oven 10 minutes. Serve with salad.

Cheese Straws.

Put 6 heaping tablespoons of sifted flour on the pastry board, make a hole in the center and pour into it 2 tablespoons of cream, 3 tablespoons of dry, grated cheese, 4 tablespoons of butter, half a saltspoon of salt, a little cayenne pepper, the yolks of 2 lightly beaten eggs. Mix all to a smooth paste with the tips of the fingers; roll $\frac{1}{4}$ of an inch thick and cut in narrow straws. Bake in a buttered pan, in moderate oven to a light brown.

Cheese Wafers.

Take 2 ounces of grated cheese, 2 ounces of flour, 2 ounces of butter; mix well together, add a little salt, a dash of cayenne pepper, the yolk of 1 egg and a few drops of lemon juice. Knead well but do not use any water; roll thin on a floured board; cut into small cakes and bake in a hot oven 4 or 5 minutes. They will keep for a month, but it is well to heat them before using.

Curd.

Pour boiling water on a pan of clabber; let it remain until cool then pour in a colander to drain. A little butter, pepper and salt may be worked in; just before serving moisten with cream.

Cheese Fondue.

Soak 1 teacup of bread crumbs in 2 teacups of new milk; stir into this 3 well-beaten eggs, 1 tablespoon of melted butter, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{4}$ teaspoon of pepper. Before using the milk, dissolve a pinch of soda in a little hot water and stir into it. Add to the mixture $\frac{1}{2}$ pound of grated cheese. Butter a baking dish and pour the fondue into it. Strew the top with bread crumbs. Bake in a quick oven to a delicate brown. Serve at once in the same dish.

Cheese Cakes.

Take 1 cup of grated cheese, 2 ounces of butter, 2 ounces of bread crumbs, 1 gill of milk, 1-3 teaspoon of mustard, 1-3 teaspoon of salt,

a pinch of cayenne pepper, yolks of 2 eggs, whites of 3 eggs. Crumb the bread, boil it soft in the milk, add the butter, mustard, salt and pepper, cheese, and the yolks. Beat thoroughly. Then stir in well-beaten whites. Pour into paper cases or well-heated egg cups. Bake 5 or 6 minutes. Serve immediately.

Welsh Rarebit.

One and one-half pounds of cheese, a slice of butter, 1 teaspoon of salt, 1 cup of cream, a little cayenne pepper, 2 dessert-spoons of prepared mustard and 1 egg well beaten. Beer may be used instead of cream. Put all in a chafing dish, cook until smooth and serve on square crackers.

Macaroni.

Make a cream dressing; boil 12 sticks of macaroni in salted water until done, then mix with the cream dressing. Put in a baking dish; sprinkle bread crumbs and bits of butter on top and bake until a chestnut brown.

English Monkey.

One cup of sweet milk, 1 cup of New York cream cheese cut in small pieces, 1 egg well beaten, 1 tablespoon of butter, 1 teaspoon Armour's beef extract dissolved in 2 teaspoons hot water, salt and pepper to taste. Prepare on chafing dish; let it stand for 5 minutes, then serve.

Welsh Rarebit.

One pound New York cream cheese cut in small pieces, 2-3 of a cup of milk, 1 egg well beaten, 1 teaspoon Armour's extract of beef. Dissolve the latter in 2 teaspoons of hot water. Salt and pepper to taste. Prepare on chafing dish.

Welsh Rarebit.

Grate 1 pound of cheese. Rub the bottom of chafing dish with a clove of garlic; put in the cheese and a lump of butter size of a walnut, 1 tablespoon of tomato catsup, 1 gill of beer or ale. Stir constantly until the cheese is melted. Add $\frac{1}{4}$ teaspoon of salt and a little cayenne pepper. Turn at once on buttered toast or large crackers heated, and serve immediately.

Welsh Rarebit.

Take $\frac{1}{2}$ pound of fresh cheese, $\frac{1}{2}$ teacup of cream, 1 teaspoon of made mustard, 1 tablespoon of butter, salt and cayenne pepper to taste. Mix ingredients, stir constantly while cooking, let stand a few minutes after it is done, and serve on square crackers, that have been heated.

Welsh Rarebit.

Half pound of grated cheese, 2 medium-size butter balls, $\frac{1}{2}$ cup of cream, 2 eggs beaten until very light, salt, cayenne pepper and mustard. Put cheese in chafing dish, when nearly melted add butter, mustard, salt and pepper. When well mixed put in cream, stir until smooth, then add beaten eggs, and cook for a few minutes, stirring all the while. Serve on nicely browned toast dipped in hot milk.

... ENTREES ...

Boned Turkey.

Bone a small turkey after having cut off the wings, the legs and the neck. Begin by cutting the skin down its entire length, commencing with the middle of the neck and ending with the middle of the rump. Use a small thin knife and follow the outlines of the rib bones. Then remove the breast bone and the second joint bones, take the meat from the latter and chop very fine. Remove all sinews from the fillets, cut away a part of their thickness and place them where the legs were taken off. Prepare a well-seasoned chopd forcemeat, mix well together, adding $\frac{1}{2}$ gill of brandy, truffle essence and 1 ounce of chopped truffles. Cut $\frac{1}{2}$ pound of fat pork into $\frac{1}{2}$ inch squares, blanch and drain. Have also $\frac{1}{2}$ pound of unsmoked beef tongue cut in $\frac{1}{2}$ inch squares, 5 ounces of peeled truffles cut in pieces and $\frac{3}{4}$ of a pound of duck or goose livers, parboiled and cold, cut in $\frac{1}{2}$ inch dice. With this and the forcemeat stuff the turkey, then wrap it in a cloth and let cook in some good stock for 2 hours, drain well, take off the cloth and wrap it up again before setting under press. When thoroughly cold, unwrap, prepare and cover with a white fecula Chaudfroid sauce. Decorate with aspic jelly.

Boned Turkey.

Select a large turkey, split in the back, take out all bones, cut the first joint of the legs, remove bones, then the second joint, also take bones from the wings, turn in both legs and wings. Have another turkey boiled, cut in pieces and put through grinder, add to it 2 cans of champignons, sliced in half, 1 large can of truffles, season with 1 nutmeg grated, a little onion, ground mace, pepper and salt. Take 1 thick slice of raw ham and cut in pieces an inch thick, also $\frac{1}{2}$ pound of raw salt pork, cut $\frac{1}{2}$ inch thick, 1 beef tongue boiled and cut the same way, put the forcemeat in turkey, then the meat cut in strips, champignons and truffles, add meat and the strips of bacon until the turkey is stuffed quite full. Sew it in the back with strong white thread, put turkey in a cheese cloth bag and tie it very tight. Put in a kettle, cover well with water and boil 2 hours. Take from fire and let it get cold. It can then be molded in aspic jelly, or cut in slices. Serve with Chaudfroid sauce.

Chaudfroid Sauce.

Put in saucepan 2 tablespoons of butter; when it bubbles add 2 tablespoons of flour; mix well, stirring all the time. Put in 2 coffee

cups of chicken or veal stock, cook until tolerably thick; season with salt and pepper. Soak $\frac{1}{2}$ box of gelatine in $\frac{1}{2}$ cup of cold water for 1 hour, add to stock and stir until dissolved. Strain in sauce. Let it stiffen a little before using. Set a little of this mixture on ice and try if it is firm enough or too stiff; if too stiff, add more stock; if not stiff enough more gelatine; it should not be so soft as to run. It can be made yellow by adding the yolks of 3 well-beaten eggs before removing from fire. A brown Chaudfroid is made by browning the roux, diluting it with beef stock. Prepare this way for serving with dark meat or game. If boned turkey is not smooth, pour over it some of this sauce which must have been on ice. For boned turkey and boned chicken have the sauce white.

Turkey Souffle.

One cup of white soup stock, 1 cup of turkey chopped fine, 1 cup rich milk, $\frac{1}{2}$ cup of rolled crackers soaked in milk, yolks of 3 eggs well beaten, salt and pepper. Mix thoroughly, then add the whites beaten to a froth; put in buttered pudding dish, bake $\frac{1}{2}$ hour. Serve at once.

Turkey Timbales.

One cup of cold turkey, 1 cup of bread crumbs, $\frac{1}{2}$ cup cream or milk, 1 teaspoon minced onion, 1 teaspoon chopped celery leaves. Put in double boiler turkey chopped fine with the bread crumbs, onion, celery leaves and milk. Add the mixture to the beaten white of 1 egg, also $\frac{1}{2}$ teaspoon of salt, $\frac{1}{4}$ teaspoon celery salt, $\frac{1}{8}$ teaspoon pepper. Cook 15 minutes. Grease 9 molds, line with dried, sifted bread crumbs, then with the timbale mixture, fill with the following: Heat 1 cup of rich milk, melt 1 tablespoon of butter, add 2 tablespoons flour, then the hot milk, a little at a time, stir until smooth, each time milk has been added chop fine and add to the sauce $\frac{3}{4}$ cup of cooked cold turkey, 1 hard boiled egg and 6 mushrooms; season with salt, pepper and celery salt; pour in molds; place the cups in a pan of hot water. Bake 20 minutes, turn out on a hot dish and serve with cream sauce.

Sauce For Turkey Timbales.

Heat 1 cup of new milk and 1 cup of turkey stock; melt $\frac{1}{2}$ tablespoon of butter, $\frac{1}{2}$ tablespoon of flour, then the hot liquid, a little at a time; season with salt, pepper and celery salt. Just before serving, add 1 well-beaten egg.

Sauce For Timbales.

One pint of cream, 1 tablespoon of butter, 1 tablespoon flour; put cream in double boiler, and when hot add flour and butter well blended. Cook until it thickens. Turn out timbales on each plate, and pour over the sauce while hot.

Force meat.

In preparing force meat it is important to know that in case it should be tough, add 2 tablespoonfuls of cream to each half pint of the meat. If too soft, add 1 well-beaten egg to every pint of force meat.

Chicken Force meat.

Three eggs, $\frac{1}{2}$ pint of raw chicken, $\frac{1}{2}$ pint of cream, 1 gill bread crumbs, 4 dessertspoonfuls butter, 1 large teaspoonful salt, $\frac{1}{2}$ blade of mace, black pepper. Chop meat to a pulp and rub through a sieve. Boil cream, bread crumbs and mace until cooked to a smooth paste, which requires about 10 minutes. Remove from fire, add the meat, butter and seasoning, then whites, beaten stiff. Set aside until wanted.

This force meat may be used for boudins, quenelles or timbales.

Panada.

Panada is bread crumbs with cream, milk or stock in the proportion of half as much bread as liquid, cooked until a smooth paste.

Veal Loaf.

Three pounds of veal or beef chopped fine, 1 pound of fresh pork chopped with veal, 3 eggs, 1 teaspoon pepper, same of salt and sage, 8 large crackers rolled fine, $1\frac{1}{2}$ cups of water. Grease pan before putting in mixture. Mix well and bake in moderate oven until done. A little onion may be added.

Cream Chicken.

One chicken, 3 sets of sweet breads, 1 can of champignons, 1 quart of cream. Boil chicken, sweetbreads and champignons, and chop them fine as for salad. Beat the cream, thicken with 1 dessertspoon of flour; add 1 teaspoon of onion juice, salt and pepper to taste. Put all the ingredients in a baking dish. Cover the top with bread crumbs and bits of butter. Bake 20 minutes. If preferred sweetbreads may be omitted.

Pressed Chicken.

Pick the chicken to pieces, used in the clear soup; remove skin, gristle and bone, put through meat grinder. Make a panada of 1 teacup of bread crumbs, the yolk of 1 egg, $\frac{1}{2}$ cup of stock or hot water, salt and pepper to taste; stir until thick as mush, add 1 kitchen spoon of butter. Let it cool a little then stir in the meat until smooth. Pour into mold, which must have been filled with ice water. Fill the molds 1-3 full with the aspic. A sprig of parsley may be dropped into this if cool enough. When congealed put in the chicken, pour on the rest of the jelly slowly, so as not to wash off any of the chicken. Let it harden, turn out of molds and serve.

Veal Loaf.

Three pounds of lean veal, ground fine, 6 soda crackers pulverized, 4 eggs, 2 tablespoons of thick cream, 1 tablespoon of butter; season with black and cayenne pepper, salt, a little nutmeg, minced onion, chopped parsley, celery seed. Beat all well together. After it has been formed into a loaf, rub 1 egg over the top of it and put in pan, cover with grated cracker crumbs and bits of butter. Put water in pan and baste as it cooks, bake 2 hours. Serve with cream sauce. Have both hot. Serve with cream potatoes, green peas, asparagus or dressing of champignons.

Chicken Souffle.

One pint of cold chicken, chopped fine. Melt in a saucepan 1 tablespoon of butter. Add 1 tablespoon of flour, and gradually 1 pint of hot milk or stock. Stir until smooth. Add to this $\frac{7}{8}$ cup of bread crumbs, 1 teaspoon chopped parsley, pepper and salt, and the chicken, with the yolks of 4 eggs, and the whites beaten to a froth. Pour in a buttered dish. Bake in a quick oven $\frac{1}{2}$ hour, serve at once, English fashion.

Chicken a la Soudan.

Remove the breast bone of a large young chicken. Fill the aperture with a forcemeat of Pate de Foi Gras. Make a batter, as for fritters. When fowl is half done, pour over some of the batter, and when dry, add more until thickly coated. Let cook a delicate brown. Cut into pieces, and serve with melted butter, and slices of lemon.

Coquilles of Chicken.

Run through grinder the breast of 1 cooked chicken, 1 cup of chopped mushrooms and truffles. Fill individual shells with the chicken, and sprinkle on top bread crumbs, and bits of butter. Bake in hot oven, a chestnut brown.

Turkish Chicken.

Cut up a chicken and stew; when nearly done, add 1 cup of tomatoes, a small piece of onion, 1 cup of rice, butter size of an egg, cayenne pepper and salt. Let all cook together until quite soft. Just before taking off put in the mixture 1 cup of grated cheese, the same of mushrooms that have been boiled and cut fine. Serve very hot. Add a little celery.

Chicken Turpine.

Put in chafing dish 1 tablespoon of butter, 1 tablespoon of flour, half teacup of cream, 1 teaspoon of mace, $\frac{1}{8}$ teaspoon of cloves, salt and pepper. Add 1 pint of chopped chicken or veal, the whites of 3 hard boiled eggs cut fine, the yolks made smooth with a little cream, and 1 gill of sherry wine if desired. Serve hot or put in a mold and serve cold.

Jellied Tongue.

Wash a fresh tongue, cook until done, then remove skin. Have $1\frac{1}{2}$ quarts of soup stock, and season with lemon juice, salt and pepper, celery salt and some herbs. Strain and add to it the whites and shells of 3 eggs, a box of gelatine that has been soaked for two hours in enough water to cover it. Put mixture in saucepan, set on stove, stirring until it begins to simmer. Boil until a thick seum rises to the top, then strain it through a cloth. Slice the boiled tongue, and pour a thin layer of the jelly into a wet mold, which must be on ice. When it has set, put in a layer of sliced tongue and add more jelly. Continue this until molds are full. Set to congeal.

Turkey Pates.

Mix 3 tablespoons of butter, 3 tablespoons of flour, 1 saltspoon of salt, and half as much pepper. When melted add 1 cup of rich milk. Cook until thick, stirring all the while, then add 1 cup of cold chopped turkey. Let simmer 5 minutes, stir in 1 pint of fresh oysters; cook until they are plump. Fill the pate shells and serve.

Jellied Chicken.

Boil a fowl until it will slip easily from the bones. Let water be reduced to 1 pint in boiling. Pick the meat from the bones in good size pieces, removing also fat and gristle. Place in a wet mold. Skim fat from the liquor, and add a lump of butter, pepper, salt and $\frac{1}{2}$ ounce of gelatine. When this dissolves, pour it hot over the chicken. Season well, as the chicken absorbs a good deal. Turn out on a platter.

Sauce for Chicken Timbales.

One pint of cream, 1 tablespoon of butter, 1 tablespoon of flour. Blend flour and butter, and add to cream. When it boils add pepper and salt. Cook until it thickens, serve with timbales.

Cream Chicken.

One chicken, 1 set of sweetbreads, a dash of onion, salt and pepper. Boil the chicken and cut as for salad; parboil sweetbreads, and dice them. Cook champignons 15 minutes in their liquor, and cut in small pieces. Mix with the chicken $\frac{1}{4}$ pound of butter, 1 pint of bread crumbs; put all ingredients in baking dish, and pour over $1\frac{1}{2}$ pints of thick cream. Bake about 30 minutes, serve hot. This is nice served in pate shells of pastry.

Creamed Sweetbreads.

Soak 2 pairs of sweetbreads in salt water for 1 hour, then put in saucepan with cold water and boil $1\frac{1}{2}$ hours. When cold cut into pieces. Put in chafing dish or frying pan 1 dessertspoon of butter and 1 dessertspoon flour well blended. When it melts add

$\frac{1}{2}$ pint of cream and the sweetbreads. Cook 15 minutes. If desired 1 wine glass of sherry wine may be added when ready to serve.

Sweetbread Pates.

Soak 2 pairs of veal sweetbreads in cold water with 1 dessert-spoon of salt for 1 hour, then put into boiling water. Simmer gently for 20 minutes. Remove and put in cold water to blanch. When cold remove the pipes and membrane; pick into small pieces with a silver fork. Chop fine 1 can of champignons. Put two heaping tablespoons of butter in a saucepan, blended with 1 tablespoon of flour. Mix until smooth, then add 1 pint of cream, a dash of cayenne pepper; when it boils add champignons and sweetbreads; let them cook a few minutes. Serve in shells of puff paste or paper cases.

Sweetbreads in Shells.

Put 2 pairs of sweetbreads in cold salt water for 1 hour, then parboil them. Have 1 can of champignons and same amount of sweetbreads, 1 heaping tablespoon of butter, 1 tablespoon flour, 1 cup of cream or milk and the champignon liquor. Cut sweetbreads in small pieces. Let champignons cook 30 minutes. Put the butter in a saucepan, add flour, then champignon liquor gradually. Stir constantly to prevent lumping. Add cream or milk slowly, salt and a dash of cayenne pepper. Cook to a thick sauce, then add $\frac{1}{2}$ cup of sherry wine, the champignons and sweetbreads. When cool put in shells with dots of butter on top. Bake a chestnut brown.

Chicken Newberg.

One pint of chopped chicken breast, 1 cup mushrooms, 1 pint rich milk, butter size of a walnut, 1 tablespoon flour, 1 wine glass sherry wine, cayenne pepper and salt. Put butter and flour in chafing dish, stir until smooth, then add milk. When it boils add the chicken and mushrooms, pepper and salt. Cook a few minutes. Add sherry and serve.

Aspic Jelly.

Four pounds of lean raw beef cut fine, 1 knuckle of veal, 1 slice of raw ham, 1 carrot, 1 turnip, 1 onion with 6 cloves stuck in it, 2 blades of mace and 1 bay leaf. Put all ingredients in porcelain kettle with 1 quart of cold water. When scum rises on top add $\frac{1}{2}$ gallon more of cold water; skim off all grease, boil 2 hours. Strain through flannel and set away to cool. Soak 1 box of gelatine in 1 pint of cold water for 1 hour, then drain off water and add gelatine to the soup with the whites of 6 eggs beaten tolerably stiff and the shells. Add 1 spoon vinegar, 1 pint good sherry wine, cook until clear; when done add $\frac{1}{2}$ teacup of cold water, strain and set aside to cool. Pour some jelly in the mold; when stiff enough add chicken in center, then more jelly on top and set to congeal.

Pate de foi gras may be substituted for chicken, or sweetbreads, parboiled, and prepared same way. Serve for lunch or tea.

Sweetbread a la New York.

Take 1 pair of sweetbreads, soak in salt water, then parboil. Skin; cut sweetbreads in squares and set aside to cool. Put 1 heaping tablespoon of butter in chafing dish; when hot drop in the sweetbreads and let cook 5 minutes, then add $\frac{1}{2}$ pint of rich cream and cook 5 minutes longer. Add gradually yolks of 2 eggs beaten light, with salt and cayenne pepper. As soon as eggs are added extinguish flame, add stiffly-beaten whites, with 1 large wine glass sherry wine and 1 tablespoon of brandy. Soak thin slices of toast in brandy and pour on the sweetbreads. Serve immediately.

Cheese Souffle.

Four eggs, 4 ounces grated cheese, $\frac{3}{4}$ of a pint of rich milk, 1 dessertspoonful butter, $2\frac{1}{2}$ tablespoonfuls flour. Make a thin white sauce with the milk, butter and flour, then add the yolks and cheese after they are well minced. Fold in stiffly-beaten whites and bake mixture in shells or a buttered dish in quick oven. Serve at once.

Chicken Souffle.

One pint of cooked chicken, 1 pint sweet milk or stock, 1 tablespoonful butter, 1 tablespoonful flour, $\frac{1}{2}$ cup bread crumbs, 4 eggs, 1 teaspoonful chopped parsley, pepper and salt. Chop chicken fine, melt butter in saucepan, then add flour and gradually the hot milk or stock; stir until smooth. Add bread crumbs, parsley, yolks of eggs, pepper and salt. Stir well, then put in the whites, beaten to a froth, turn into buttered dish and bake in a quick oven 30 minutes. Serve at once. For luncheon or tea.

Chicken Fricassee With Oysters.

Boil chicken until tender in 3 quarts of water, season with salt, 2 bay leaves, 1 onion, a piece of mace. Remove the chicken and set aside to cool. Have 2 dozen oysters come to boiling point in their liquor. Drain the oysters and save the liquor, put $\frac{3}{4}$ pound butter in a saucepan; when melted add $\frac{1}{2}$ pound of flour, then chicken and oyster broth; the latter should be strained. Cook until a thick sauce; mix in a bowl the yolks of 2 eggs, some cream and the juice of 1 lemon. Beat well with a little of the hot sauce, then mix it with the rest of the sauce. Remove legs of the fowl, cut at the joints, then slice off the wings, leaving the first part of the bone, then sever the breast in three places. Remove the skin, put meat in saucepan. Wash the oysters in lukewarm water and add them to chicken. Have sauce nice and smooth and pour over chicken when ready to serve. Can add some toasted bread, cut in half moons, which has been fried in butter.

Cream Chicken.

One pint of cold chicken cut in small pieces; butter the size of

an egg, 1 small onion chopped fine, a little salt, 2 tablespoons of chopped parsley, 1 cup of cream, 2 eggs well beaten, $\frac{1}{2}$ teaspoon celery salt. Serve on toast and garnish with parsley.

Sweetbreads With Mushrooms.

One pint of cream, 2 sets of sweetbreads parboiled and cut up fine, 1 can of champignons, butter size of an egg; rub with 4 tablespoons of flour and cook with the cream, then add sweetbreads and champignons, salt and pepper to taste. Serve with French bread or crutons.

Tomato Jelly.

One can of tomatoes, 2 tablespoons granulated sugar, juice of $\frac{1}{2}$ lemon, $\frac{1}{2}$ box gelatine, 2 slices onion, a dash of cayenne pepper and salt. Put tomatoes in saucepan with onion, cloves, salt and pepper; let it boil, then put through sieve; press tomatoes until a dry pulp. Have gelatine soaked in 1 cup of cold water for 1 hour. To tomato juice add gelatine, sugar and lemon juice, bring to boiling point, then pour in molds that have been cooled with ice water and do not wipe them. Set on ice to congeal. Serve jelly on crisp lettuce with mayonnaise dressing.

Tomato Jelly.

One can tomatoes, $\frac{1}{2}$ teacup gelatine, $\frac{1}{2}$ teacup sherry wine, 2 tablespoons granulated sugar, cayenne pepper and salt. Cover gelatine with cold water and stir on stove until dissolved. Put tomatoes through colander, stirring till pulp is fine. Add all ingredients and pour in mold to congeal.

Tomato Jelly.

Take 1-quart can of tomatoes and add 1 box of gelatine, 1 teacup of hot water, 1 bay leaf, 2 whole cloves, cayenne pepper and salt to taste, the shells and whites of 3 well-beaten eggs. Mix all together and boil 20 minutes; strain through a flannel bag and pour in melon mold to congeal. Serve with mayonnaise dressing on a dish garnished with lettuce.

Tomato Jelly.

Take 1-quart can of tomatoes, heat until they come to boiling, then strain through a colander until all seeds are removed. Pour into this $\frac{1}{2}$ box of gelatine that has been dissolved in cold water; let this mixture come to boiling point; add $\frac{1}{2}$ teaspoon of salt and cayenne pepper to taste, the juice of 1 lemon. Cool thoroughly; pour into melon mold to congeal. Serve with mayonnaise.

Tomato Jelly.

Use tomato jelly recipe. Put the jelly in mold and when it begins to stiffen add a few French peas, Harriot beans, some sliced almonds and pecans. Stir well, then set on ice to congeal. Celery

alone cut in blocks may be added to the jelly, as it imparts a delicious flavor.

To Make Aspic Jelly Quickly.

Put in a saucepan 2 coffee cups of cold water, 1 tablespoon each of chopped carrot and celery, 1 very small onion, 1 bay leaf, 4 cloves and 1 teaspoon of beef extract dissolved in $\frac{1}{2}$ cup of hot water. Cover and let it simmer for $\frac{1}{2}$ an hour. Soak $\frac{1}{2}$ box of gelatine in $\frac{1}{2}$ cup of cold water for 1 hour, then add to saucepan with salt and pepper and simmer. A little caramel may be added and 3 tablespoons of sherry wine. Strain through a double cloth.

Aspic Jelly.

Take 1 quart of clear, pure soup with $\frac{1}{2}$ box of gelatine, 1 tablespoon of wine with the white and shell of 1 egg well beaten. Boil until gelatine dissolves and looks clear, then strain and set on ice to congeal.

Mock Creme de Volaille.

One pound of raw veal, $\frac{1}{4}$ pound breakfast bacon, 2 tablespoons cream, $\frac{1}{2}$ teaspoon lemon juice, cayenne pepper and salt, 2 eggs. Run meat through grinder, add seasoning and cream, break eggs in mixture and knead. Put all in a greased mold, cover and steam $1\frac{1}{2}$ hours; surround mold with water to prevent burning.

Aspic Jelly.

Three and one-half pints of clear soup, 1 box of gelatine, dissolved in cold water, $\frac{1}{2}$ pint of wine, 1 cooking spoon of tarragon vinegar, whites and shells of 3 eggs, 6 whole cloves, 1 teaspoon pepper, juice of 1 lemon; salt to taste. Put soup in saucepan with the wine, gelatine, vinegar, cloves, rind and juice of the lemon, add salt, pepper, the egg shells, lastly stir in the well-beaten whites of the eggs. Boil 20 minutes over a brisk fire. Let it settle 5 minutes and strain through flannel bag.

Mushroom Timbales.

Beat 6 eggs very light. Add 1 scant teaspoon of salt, some minced onion, pepper, 1 teaspoon of parsley chopped fine, $\frac{1}{2}$ cup of cream. Butter molds, lay mushrooms in bottom, fill 2-3 full of egg mixture. Set molds in blazer in boiling water. Cook centers firm, turn out on hot platter. Serve with tomato sauce and mushrooms.

Chicken Cutlets.

Make a sauce with 2 tablespoons of butter, 3 tablespoons of flour and 1 cup of rich milk; put in saucepan, season with lemon juice or a dash of onion, parsley, pepper and salt. When it boils add 1 pint of choked chicken cut fine or $\frac{1}{2}$ pint of chicken and $\frac{1}{2}$ pint of veal. Spread on dish. When cold shape into cutlets, roll in

beaten egg and cracker crumbs; fry in hot lard. Serve with Bechamel or champignon sauce and French peas.

Pressed Chicken.

Put 1 large chicken in pot, cover with cold water and cook thoroughly done. Also prepare a cooked mayonnaise dressing with yolks of 2 eggs, salad oil and vinegar. Set both aside until next day. Reserve the broth from chicken for the aspic jelly. Take breast of the chicken and run through meat grinder. Add 1-3 as much crisp celery as there is meat; also put through grinder, then mix chicken and the celery with the cooked dressing and add 1 tablespoon gelatine dissolved in some of the broth. The chicken may be put in fancy mold to cool. Skim grease from broth and put in porcelain kettle, adding 1 pint bouillon, white of 1 egg slightly frothed, salt and cayenne pepper. Boil until clear, then strain and add 2 heaping tablespoons of dissolved gelatine. Pour jelly in bottom of mold. When it stiffens carefully place in the chicken and fill up mold with the jelly. It may be decorated with hard-boiled eggs cut in slices and sprigs of parsley. Set on ice to congeal. Serve on a flat batter.

Quick Aspic Jelly.

Pour into saucepan $1\frac{1}{2}$ cups of cold water, 1 tablespoon chopped celery, 1 slice of onion, a sprig of parsley, 1 bay leaf, 3 cloves, 1 teaspoon beef extract dissolved in 1 teacup of hot water. Cover and let simmer $\frac{1}{2}$ an hour, then add $\frac{1}{2}$ box of gelatine which has been soaked in $\frac{1}{2}$ cup cold water 1 hour. Stir until gelatine is dissolved. Season with salt and pepper, add 1 tablespoon sherry wine. A caramel may be added if a deep color is desired. Strain through double cloth, pour in a mold. If wished for garnishing put in a shallow pan to harden.

Molded Chicken and Sauterne Jelly.

Cover a 4-pound fowl with 2 quarts of cold water and add 4 slices of carrot, 1 onion stuck with 8 cloves, 2 stalks of celery, a bit of bay leaf, $\frac{1}{2}$ teaspoon of peppercorns and 1 teaspoon of salt. Bring quickly to boiling point and let simmer until meat is tender. Remove meat from bones and chop fine. Reduce stock to $\frac{3}{4}$ of a cup, cool and remove fat. Soak 1 teaspoon granulated gelatiné in 1 teaspoon of cold water and dissolve in stock which has been reheated; add to meat. Season with salt, pepper, celery salt, lemon and onion juice. Pack solidly in a slightly buttered 1-pound mold and chill. Remove from mold, cut in thin slices and arrange around Sauterne jelly.

Sauterne Jelly.

Soak 2 tablespoons of granulated gelatine in $\frac{1}{2}$ cup of cold water and dissolve in $1\frac{1}{2}$ cups of boiling water, add $1\frac{1}{2}$ cups of

sauterne, 3 tablespoons of lemon juice, 3 tablespoons of sugar. Strain into a shallow pan, chill and cut in inch cubes.

Aspic Jelly.

Three pounds lean beef, 1 knuckle of veal, 1 slice raw ham, $\frac{1}{2}$ gallon cold water, salt to taste, 1 good size onion with 8 cloves stuck in it, 3 blades of mace, 1 stalk of celery or 1 teaspoon celery seed, 2 boxes gelatine, whites of 6 eggs. Cut meat in small pieces and put in saucepan with water; simmer and remove all scum as it rises; when clear add the seasoning and simmer 5 hours; strain through cloth and set aside to cool, then return to saucepan, add gelatine, which must have been soaked more than 1 hour in cold water; drain off water before adding, then the eggs beaten to a froth with the washed shells. When it begins to boil add $\frac{1}{2}$ pint of sherry wine, 1 tablespoon of tarragon vinegar. When sufficiently boiled to settle it pour in 1 tablespoon of ice water and set on back of range a few minutes to clear. Strain through cloth and set aside to cool.

Pressed Chicken.

Breast of 1 boiled chicken, 1 small can of truffles, yolks of 4 raw eggs, $\frac{1}{2}$ pint vinegar. Put chicken through grinder with truffles, make a cooked dressing with eggs and vinegar. Form meat into a flat cake; after mixing with this dressing add pepper and salt if needed. Pour some jelly into a mold rinsed in cold water. When it stiffens place in pressed chicken, garnish side with truffles cut in dice. When stiff enough add rest of jelly carefully and set on ice to stiffen. Pressed chicken may be put in individual molds if preferred. Serve on a flat platter; garnish with branches of parsley.

To Mold the Jelly.

Have the mold very cold and pour in it about half of the jelly; after that congeals lay on top of it some slices of cooked sweet-breads, champignons and truffles, then add rest of jelly. When ready to serve turn out on a flat dish.

Creme de Volaille.

One and one-half pounds of raw breast of chicken, $\frac{1}{4}$ pound fresh fat pork, $\frac{1}{4}$ pound of lean pork. Run this meat through the grinder. Parsley, nutmeg, onion, salt and pepper to taste, $\frac{1}{4}$ pound of butter, $\frac{1}{4}$ pound of bread crumbs made into a panada, using a little water or stock. After it is finished cream this and the butter together, add 4 yolks well mixed in meat, then all the seasoning. If too thick add 1 teacup of cream. Grease and flour the mold, then put in the mixture and steam $1\frac{1}{2}$ hours. Serve hot with champagne sauce.

Sauce.

One quart of cream, put on in double boiler; have 2 cans of

champignons, 1 small box of truffles cooked in their liquor and chopped, then add them to the cream. One large kitchen spoon of butter well blended with a little flour, a little nutmeg and 1 gill of sherry wine. Cook tolerably thick. Serve hot.

Boudins.

One pound of raw chicken breast, $\frac{1}{4}$ pound of fresh or pickled pork, put through the grinder 3 times, $\frac{1}{4}$ pound of butter, $\frac{1}{2}$ can of champignons, 3 eggs, onion, parsley, cayenne pepper and salt. To the meat add eggs, beating in one at a time, then butter, pepper, salt, a dash of onion, chopped parsley and beat very hard. Add to this $\frac{1}{2}$ can of chopped champignons and their liquor; stir well, then put mixture in cups and surround with water. Steam 3 hours.

Sauce for Boudins.

One quart of rich milk, 1 teacup of butter blended with 1 tablespoon of flour; boil until it thickens, season with salt and pepper, then add $\frac{1}{2}$ can of champignons chopped fine; pour sauce on boudins when serving.

Boudins.

One pound of raw turkey or chicken breast, $\frac{1}{4}$ pound of pickled pork, $\frac{1}{2}$ teaspoon of onion chopped fine, 2 teaspoons of chopped parsley. Run all this through the grinder until a smooth pulp. Cream $\frac{1}{4}$ pound butter, add to mixture, then break in 3 eggs, 1 at a time; beat until it is thoroughly mixed. Pour water from truffles into this. Line the molds with mixture, leaving small hole for the following: Take $\frac{1}{2}$ can champignons and rest of truffles in the box. Stew in some of their liquor. Pour some into the hole, over which put a covering of the mixture. Before serving stew the rest of champignons in 1 quart of cream and pour over the boudins; add salt, pepper and a pinch of cayenne pepper. They should be steamed 3 hours in molds.

Rissoles.

One-fourth pound of chicken breast, $\frac{1}{4}$ pound sweetbreads, $\frac{1}{4}$ pound butter, 1 pint of cream, 1 teaspoon parsley, yolks of 2 hard-boiled eggs, nutmeg, salt and cayenne pepper. Chop chicken, sweetbreads and parsley fine; add butter, cream and eggs, then seasoning. Put in a saucepan, stir until it boils. Set in refrigerator to cool. Put this mixture in a rich puff paste and brown in a moderate oven.

Sweetbreads Larded and Baked.

Put sweetbreads in cold salt water for 1 hour, then draw through each one 4 thin pieces of pork size of a match; drop in cold water 5 minutes, then in hot water and boil 20 minutes. Remove from kettle, spread with butter; dredge with flour, salt and pepper. Bake 20 minutes in a hot oven; serve with French peas. Put peas

in center of dish and lay the sweetbreads around them. Pour a cream sauce on sweetbreads. Garnish with parsley. Serve very hot.

Boudins.

One pound of raw chicken breast, $\frac{1}{2}$ pound of lean pork, $\frac{1}{4}$ pound of fat pork, $\frac{1}{4}$ pound of bread crumbs, $\frac{1}{4}$ pound of butter, 3 eggs. Put meat through grinder and cream all together; take bread crumbs, make into a panada, add eggs, butter, minced onion, chopped parsley, nutmeg, salt and pepper to taste; cook until it leaves side of saucepan; set away to cool. Add meat, then fill molds; cook 3 hours; place them in a steamer. Serve hot with champagne and truffle sauce: Pour 1 quart of cream over champignons and truffles; cook till tolerably thick; pour over boudins when ready to serve.

Head Cheese.

Boil the forehead, ears, feet and trimmings from the hams of a fresh pig until meat slips easily from the bones. Separate meat and put in chopping bowl, season with summer savory, sage, pepper and salt; chop coarsely. Return to kettle with enough liquor that it was boiled in to prevent sticking; warm and mix ingredients thoroughly, then put in a strong bag between 2 flat surfaces under a heavy press. When solid it can be cut in slices and served.

Cottage Cheese.

Put a pan of sour milk on stove, but not too hot; let it scald until the whey rises to the top; be careful it does not boil. Place a cloth over a sieve and pour in this curd; leave several hours to drain. Put in dish, chop fine with a spoon, then add 1 dessertspoon butter, 1 teaspoon salt and enough cream to moisten. Make into round balls, slightly flattened with the hand. Set in a cool place. Serve with cream.

Sauce.

One quart of cream or rich milk, $\frac{1}{2}$ teacup of butter blended with 1 tablespoon of flour; season with salt and pepper. Boil until it thickens. Just before serving add $\frac{1}{2}$ can of chopped champignons.

CROQUETTES

Chicken Croquettes.

Boil 1 chicken for several hours and when cool enough to handle pick to pieces and put through a meat grinder. Chop some parsley very fine and add to the meat. Having soaked a loaf of bread in cold water for a short while, wring it out and put in a

saucepan. Add to this the yolks of two eggs, nearly a pound of butter, a small quantity of chopped onion, cayenne pepper, salt and $\frac{1}{2}$ nutmeg; mix this with the hand until well blended, then set over the fire and stir without one instant's neglect until it is sufficiently cooked to leave the side of the pan. Leave until cool and mix in the meat. Now see if you have enough salt and pepper and begin to mold or shape the croquettes. Have ready the whites of the two eggs and some crumbs which have been prepared as follows: Put the crust cut from the loaf of bread in the oven and let it toast very brown, roll it with the rolling pin and sift. Now with one hand cover the croquette with white of egg and with the other roll it in the crumbs. Have the lard not only boiling but smoking before you put them in to fry. Unless the chicken is very large do not use the whole loaf of bread.

Salmon Croquettes.

Take one can of salmon and after removing fat and bones add as much mashed Irish potato as salmon, beat in two eggs, add salt, pepper and butter the size of an egg. Make into pear shape; dip in raw egg and bread crumbs, then fry in hot fat a chestnut brown.

Potato Croquettes.

Boil 8 large Irish potatoes, mash until smooth, add 1 teaspoon parsley chopped fine, 1 tablespoon butter, pepper, salt and enough cream to moisten them; have the mixture stiff. Shape croquettes and roll in cracker dust. Have in skillet 1 tablespoon hot lard, in which place croquettes and set on top of stove a minute to get hot, then set at bottom of inside oven to brown. Serve with fish.

Potato Croquettes.

Peel potatoes and boil until thoroughly done. Beat to a cream, add 1 tablespoon melted butter, 5 drops of onion juice, 1 beaten egg and 1 teaspoon of parsley chopped fine for each pint of potatoes. If not moist enough, add cream. Roll in balls or make pear shape. Dip in egg and milk, cover with bread crumbs, cracker dust or flour. Fry in hot lard a chestnut brown.

Nut Croquettes.

Blanch 2 dozen almonds, and add to them $\frac{1}{2}$ pint of pecan nuts chopped fine, mix with them an equal quantity of boiled hominy or cold boiled rice, add to it 1 tablespoon of chopped parsley, 1 salt-spoon of onion juice, salt and pepper. Mix well and form into croquettes, dip in egg and cracker crumbs. Fry in hot lard.

Macaroni Croquettes.

Put 4 ounces of macaroni in kettle of boiling water, with 1 teaspoon of salt; let it boil 30 minutes, then chop into small pieces;

put in saucepan 1 pint of milk; when hot add 1 heaping tablespoon of flour, and 1 tablespoon of butter well blended. Stir till smooth and thick, add hastily the yolks of 2 well-beaten eggs, just before removing from the fire; then add macaroni, pepper and salt. When cool form into croquettes, dip in beaten egg and cracker crumbs. Fry in hot lard. Put in wire baskets to drain. Serve with tomato sauce.

Macaroni Croquettes.

Put macaroni in salted water, and boil until tender, then remove from fire and set away to cool. Break macaroni in small pieces. To each cup of macaroni, allow 1 heaping tablespoon of grated cheese, 1 kitchen spoon of butter, and cream to make of good consistency; add pepper and salt. Mold in shape, dip in beaten egg and cracker crumbs; fry in hot lard, and put in wire basket to drain.

Cheese Croquettes.

Three eggs, 1 cup of grated cheese, salt and cayenne pepper, 2 tablespoons of butter, 1 heaping tablespoon of flour, $\frac{1}{2}$ cup of milk. Add flour to melted butter; stir until smooth, put in gradually the milk. Boil 1 minute then add cheese, seasoning and beaten eggs. Let cool and mold about the size of a marble; roll in cracker crumbs and yolk of 1 egg and fry. Serve with chicken salad.

Croquettes.

Run through the grinder $\frac{1}{2}$ pound of chicken or turkey breast, 1 set of sweetbreads that have been parboiled; then take 1 heaping pint of bread crumbs, $\frac{3}{4}$ of a teacup of butter, a little chopped parsley, 1 teaspoon of onion juice, yolks of 4 eggs, cayenne pepper and a little salt. Put bread crumbs in a saucepan, use enough stock to soften it, then beat in the yolks; put on to cook and when it leaves the saucepan it is done. Stir in the onion, pepper and salt, beat until smooth, then set away to cool. You may substitute brains for sweetbreads. When all is cool add the panada to the meat, form in pear shape balls. If the mixture is not soft enough add $\frac{1}{2}$ teacup of sweet cream. Fry in boiling lard and put in wire basket to drain.

Potato Croquettes.

Two cups of cold mashed potatoes seasoned well with pepper and salt, 1 tablespoon of butter; beat whites of 2 eggs and mix all together. Make in balls slightly flattened, dip in beaten yolks of eggs, then roll in cracker crumbs and fry in hot lard.

Croquettes.

One pound of chicken breast, $\frac{1}{2}$ pound of bread crumbs, $\frac{1}{4}$ pound butter, 3 eggs, salt, pepper and a dash of onion. Take bread crumbs and make into a panada. Put in saucepan and moisten with stock from the chicken, add seasoning. When it leaves the side of

saucepan it is done; stir constantly. When cold add the unbeaten whites, butter and 1 teaspoon finely chopped parsley. Mix with meat, form in pear shape. Dip in beaten egg and cracker crumbs; fry in hot lard. Drain in wire basket.

Croquettes.

Have 1 pound of cold chicken and 3 teaspoons of parsley run through the grinder. Boil 1 small onion in 1 pint of cream. Strain through a sieve and pour the cream over $\frac{1}{4}$ pound of bread crumbs. Let it get hot, then set to cool. Add $\frac{1}{4}$ pound of butter, salt and pepper. Mix with the meat. If not soft enough moisten with cream. Form into shape, dip in beaten egg and cracker crumbs; fry in hot lard a chestnut brown. Serve with French peas and tomato sauce.

Chicken Timbales.

Breast of 2 chickens uncooked, whites of 4 eggs. Run meat through grinder and add to it the whites of the eggs, 1 kitchen spoon of butter, 1 teaspoon of chopped parsley, pepper and salt to taste. Stir well. Have the rings dredged with flour and grease, then put in the mixture, turn a pan over it and cook on top of the stove about 20 minutes. Serve on hot platter with sauce for timbales.

Veal Croquettes.

Put 2 pints of meat after it has been cooked through a grinder with some parsley and a little onion. Take 1 heaping pint of bread crumbs, moisten with some of the stock, 4 well-beaten yolks, 1 kitchen spoon of butter. Put meat in a saucepan and cook until it leaves pan, stirring constantly to prevent scorching. Take from fire, set away to cool, add it to meat, seasoning highly with cayenne, black pepper and salt. If the croquettes are not soft add cream. Form in pear shape and fry in hot lard.

Chicken, Turkey or Veal Croquettes.

One pound of meat chopped very fine, $\frac{1}{2}$ pound of bread crumbs, 3 teaspoons of parsley, $\frac{1}{2}$ pound of butter, 1 teaspoon of onion and 4 eggs. Mix all together, add salt and pepper to taste, also powdered mace and $\frac{1}{2}$ a nutmeg. Break the eggs into the bread crumbs and make a stiff panada, add a little water and cook until stiff. When cold mix with the meat and 2 more eggs, then work in the butter thoroughly; add as much cream as it will admit. Shape like a pear, dip in raw egg and then bread crumbs. Fry in boiling lard.

Egg Croquettes.

Boil 3 eggs hard and chop fine, season with onion, parsley, cayenne pepper and salt. Take 1 large tablespoon of butter, put in a pan and brown; add 2 heaping tablespoons of flour and $\frac{1}{2}$ pint of cream. Mix this into the eggs and set away to cool. Form into croquettes and roll in eggs and cracker crumbs and fry in hot lard.

Potato Chicken Croquettes.

One large chicken, 2 tablespoons of butter, 2 medium size Irish potatoes, $\frac{1}{2}$ tablespoon of lemon juice, 1 teaspoon flour, $\frac{1}{2}$ pint of cream, a dash of nutmeg. Boil chicken and put through meat grinder, boil potatoes until soft. Cream potatoes, add butter, salt, flour and beat well; then nutmeg and lemon juice. Pour in cream and let come to a boil, stirring all the while. When done remove from fire and set away until cold. Add meat and shape into croquettes. Dip in egg and cracker crumbs. Fry in hot lard.

Egg Croquettes.

Twelve eggs boiled hard, $\frac{1}{4}$ pound of butter, 1 teaspoon chopped parsley, salt and pepper. Chop whites and yolks separately. Add the butter to the yolks; also parsley, salt and pepper. Stir in the whites, shape and put in refrigerator several hours, then roll in cracker crumbs and fry in hot lard.

Quenelles.

Take 1 pound of chicken or turkey breast and put through a grinder, use $\frac{3}{4}$ pound of chopped beef suet, $\frac{1}{4}$ pound of butter, 1 tablespoon of ground pork, 1 teaspoon of chopped onion, 3 tablespoons of cream, nutmeg and a little grated lemon rind, $\frac{1}{2}$ pound of bread crumbs. Put crumbs in saucepan, moisten with some of the stock, stir constantly; when it leaves side of saucepan it is done. Stir in the butter, add pepper and salt; set away to cool. It can then be added to the meat, with all other ingredients. Stir well with the hand. Make into an oblong shape, 3 inches long and 2 inches thick. Roll in flour, fry in hot lard. Serve with sauce.

Sauce for Quenelles.

One can of champignons chopped fine, 1 pint of cream, 1 kitchen spoon of butter, 1 tablespoon of flour, cayenne pepper and salt. Put champignons on in their liquor. Cook about $\frac{1}{2}$ hour, then add cream, flour and butter, well blended. Boil about 5 minutes. Serve hot over quenelles. One small can of chopped truffles can be added to same before cooking.

Potato Croquettes.

Peel 8 large potatoes, wash them and put in saucepan with hot water and boil thoroughly done; then beat smooth. Add $\frac{1}{2}$ cup of cream, 2 tablespoons butter, yolks of 2 eggs and salt. When cold form into shape. Dip into beaten eggs and bread crumbs. Fry in hot lard.

Sweetbread Croquettes.

Parboil 2 sets of sweetbreads in salted water; cut them in dice. Take 1 can of mushrooms and cut in dice, make a roux with $\frac{1}{2}$ ounce of butter in a saucepan. When it bubbles sprinkle in 2 ounces

of flour; mix and cook well and pour in 1 gill of stock or cream. When this is mixed add sweetbreads and mushrooms; stir over the fire until heated. Take from fire and add yolks of 2 eggs. Return to the fire for a few minutes to set without boiling, then pour out to cool. Form into croquettes, roll in cracker crumbs and egg and fry in hot lard.

Halibut Timbales.

One coffee cup of minced halibut, 1 tablespoon of butter and 1 tablespoon of flour worked to a cream. Cook thoroughly, then add 1 coffee cup of rich milk, 1 dessertspoon lemon juice, 1 teaspoon chopped parsley, 3 well-beaten yolks, cayenne pepper and salt to taste. When done set away to cool, then stir in 3 whites beaten to a froth. Fill small molds 2-3 full; bake 20 minutes, turn out. Serve at once with this sauce.

Sauce for Timbales.

Put 1 pint of cream in double boiler; when hot add to it 1 tablespoon of butter and 1 tablespoon of flour well blended, pepper and salt to taste. Cook a few minutes until it thickens. Pour on timbales when serving.

Cream de Volaille.

One boiled chicken, 1 loaf of bread, 1 teaspoon of onion juice, 1 tablespoon parsley, 1 tumbler of cream, 5 eggs, 1 teacup of butter, $\frac{1}{4}$ pound fresh pork, $\frac{1}{4}$ pound salt pork; mace and red pepper. Steam 3 hours.

Sauce.

One tumbler of cream, 1 tablespoon of butter, 1 tablespoon of flour. Blend butter and flour; add yolk of 1 egg, well beaten. Stir in at the last 1 tablespoon of sherry wine. Mushrooms or French peas can be served with the chicken.

Cream de Volaille.

Take $\frac{1}{2}$ pound of chicken breast and $\frac{1}{2}$ pound of beef suet, run through meat grinder. Have $\frac{1}{2}$ pound butter, 1 can of champignons, 1 teacup of boiled beef tongue chopped, 1 coffee cup of truffles, 3 tablespoons of cream, salt, cayenne pepper and mace to taste, 5 eggs, one at a time to the meat, then liquor of champignons, salt, pepper and mace, stirring briskly; mix well. Line a mold, leaving a hole in center for the sauce.

Champignon Sauce.

Cut up champignons and add to tongue, then add cream and butter (possibly some salt and pepper); pour this in the center of mold and spread over it a little of the chicken mixture. Have a tight-fitting top for mold; steam 3 hours. Put on a flat dish, decorate with hard-boiled eggs cut in slices and a few truffles. Serve very hot.

Salmon Croquettes.

One tablespoon butter, $\frac{1}{2}$ can salmon, $\frac{1}{2}$ cup milk, 1 dessert-spoon lemon juice, 3 heaping tablespoons flour, 1 teaspoon parsley, $\frac{1}{2}$ teaspoon salt, 2 eggs, a dash of pepper. Melt butter in double boiler, then add flour. Stir rapidly to prevent lumping. Add milk gradually with seasoning; stir until thick and smooth, then put in salmon minced fine; cook a few minutes, then set aside to cool. Beat eggs light; make croquettes a pear shape, dip in eggs, then cracker crumbs and fry in hot fat a chestnut brown.

Stuffed Peppers.

One large chicken, 2 sets of sweetbreads, 1 teacup of pecan meats, 1 large kitchen spoon of butter, 2 rolls, 1 egg, 1 small onion, 1 dessertspoon of parsley, 1 teacup of hot water. Boil chicken and sweetbreads; when cold put through grinder. Make a panada with the grated rolls, butter, beaten egg, onion, parsley and hot water. Mix and cook, stirring all the while. When it leaves side of saucepan it is done. Set away to cool, then add meat and pecans, chopped fine, mixing well. Remove stems and seed from peppers. Boil 10 minutes and put into ice water to harden; wipe dry and fill with the mixture. Place in a pan and pour in some of the chicken stock to keep from burning. Have grated bread crumbs and bits of butter on each pepper; set in oven to brown. Serve with mushroom sauce.

Stuffed Peppers.

Take as many peppers as required; pour boiling water on them; cook gently for 5 minutes; drain thoroughly. Have a filling made with cold chicken, pork or veal; put through grinder (about 1 cupful) and $1\frac{1}{2}$ cups of cracker crumbs moistened with a little hot water. Peel 1 large tomato and cut it fine; also add a little chopped onion, 1 tablespoon of chopped parsley, 1 ounce of butter, 1 egg (beat until broken), add salt, pepper and mace. Stir well and fill the peppers lightly. Put in a pan; pour a little stock or water around them to prevent burning and cook about 30 minutes in a moderate oven. Serve hot, with a tomato or champignon sauce.

Stuffed Peppers.

One dozen large green bell peppers, 3 sets of sweetbreads, breast of 1 large chicken, 1 small box deviled ham, 1 teacup of cream, 1 tablespoon melted butter, 1 large green pickle. Parboil chicken and sweetbreads; when cold remove white meat of chicken, add sweetbreads and rest of ingredients and put through grinder, then add cream. Remove seed from peppers and soak in cold water 2 hours, then dry them on a cloth and fill with the forcemeat. Place

in stovepan, put bread crumbs and bits of butter on top. Partially surround peppers with water or stock to prevent burning. Cook a chestnut brown, which requires from 10 to 15 minutes. Serve with tomato sauce or mushroom sauce.

Stuffed Peppers.

One set of sweetbreads, 1 can champignons. Parboil sweetbreads and champignons, then chop both finely. Cover with a cream dressing and fill the peppers. Put in baking pan, add a little stock to pan to prevent scorching. Serve with a cream dressing, with a few cooked champignons, boiled and chopped fine.

Stuffed Peppers.

Use veal croquette recipe with a smaller quantity of bread. Remove the seed and put peppers on to boil hard for 13 minutes, then put them in cold water to harden. After they are cold fill with the forcemeat. Put peppers in a pan, surround with water to prevent burning; have bits of butter on top of each with a little pulverized cracker crumbs. Cook until a light brown.

Green Peppers.

Take green peppers and remove inside; boil 45 minutes, then put in cold water 15 minutes. Fill with chicken which has been covered with a cream dressing and put in pan with a little hot water around them. Cook until a light brown.

Tomato Sauce.

One pint of tomato catsup, 1 heaping teaspoon of butter, a dash of salt. Heat this sauce and pour over peppers when serving.

Swedish Timbales.

One cup of flour, 2 eggs, $\frac{1}{2}$ cup water, 1 tablespoon salad oil, a dash of salt. Beat yolks light, add flour, salt and use water gradually. Boil to make a smooth paste; add oil and rest of water. Froth the whites and add to mixture. Set aside for 2 hours, then heat iron molds, dip in batter, then in hot lard. When done drop on paper and fill with chopped meat.

Rice Croquettes.

One quart of milk, 1 coffee cup rice, 4 ounces sugar, yolks of 3 eggs, 1 teaspoon salt, 1 teaspoon vanilla. Have rice boiled. Stir sugar, yolks of eggs and rice well together and boil in the milk 5 minutes. Set aside to cool, then form in pear shape; fry in hot fat a chestnut brown.

Sweetbread Croquettes.

Soak sweetbreads in cold water with 1 dessertspoon of salt, then parboil them. When cold chop fine, remove stringy part. Have twice as much bread crumbs as sweetbreads; season with minced onion, salt and pepper, yolk of 1 egg, 1 tablespoon of melted butter, 1 tablespoon rich cream. Make the crumbs into a panada, moistened with water and the yolk; add seasoning. Cook until it leaves the side of saucepan. Mix with sweetbreads when cold. Form in shape and fry in hot lard.

... SALADS ...

"To make a perfect salad there should be a spend-thrift for oil, a miser for vinegar, a wise man for salt, and a madcap to stir the ingredients up and mix them well together."

—SPANISH PROVERB.

One of the requisities for success in the making of perfect salads is that all vegetables and herbs must be perfectly fresh, for without that the salad is insipid, as the best of mayonnaise dressing fails to give it the piquant flavor, which is so highly appreciated by the epicure. Also a salient point to be remembered is that oil, vinegar and eggs must be perfectly cold. Otherwise a perfect salad is not obtainable.

Sweetbread and Nut Salad.

Take 1 pair of veal sweetbreads, remove the pipes and membranes, then soak in cold salt water 1 hour; put in saucepan with boiling water, 1 tablespoon of vinegar and a little salt; cook 30 minutes; drain and drop them into ice water; when perfectly cold dry sweetbreads on a cloth; cut in $\frac{1}{2}$ inch dice with a silver knife. Take 1 pint of canned tomatoes, 1 teaspoon chopped parsley, 1 blade of mace, 6 cloves, 10 peppercorns, 1 tablespoon of Worcestershire sauce, juice of $\frac{1}{2}$ lemon, $\frac{1}{2}$ box of gelatine, a dash of cayenne pepper and $\frac{1}{2}$ cup of cold water. Cook the tomatoes with seasoning for 15 minutes, then rub through a sieve. Dissolve the gelatine in the cold water and add to the tomatoes; also the lemon juice and $\frac{1}{4}$ cup of granulated sugar; strain again through a cloth and place on ice to harden. One cup of English walnuts and pecans mixed, 1 cup of chopped apples, yolks of 6 eggs, 10 tablespoons of olive oil, 3 tablespoons vinegar, juice of 1 lemon, 1 teaspoon of granulated sugar, 1 teaspoon of salt, 3 tablespoons of French mustard. Stir the yolks to a cream; slowly add 5 tablespoons of oil, stirring constantly; when well mixed add the vinegar and lemon juice. Cook in double boiler till it begins to thicken, stirring all the while; then remove and stir till cold. Slowly add the remainder of oil, sugar, mustard and salt. Before using add $\frac{1}{4}$ pint of rich cream. Mix sweetbreads, apples and nuts. Marinate with $\frac{1}{2}$ of the mayonnaise and set in cool place for 2 hours, then add the tomato jelly; cut into small slices and add rest of the mayonnaise. Serve on crisp lettuce leaves.

Jellied Cucumber Salad.

Three cups of cucumbers cut into small blocks, 1 cup of white wine vinegar, 1 ounce gelatine, 1 large bay leaf, 2 teaspoons salt, 1 teaspoon peppercorns, 2 blades of mace, mayonnaise dressing.

Soak the gelatine in $\frac{1}{2}$ cup of cold water $\frac{1}{2}$ hour. Put the bay leaf, peppercorns and mace into a saucepan. Add 2 cups of boiling water; cover the pan, simmer for 15 minutes, strain and measure the liquid. If not $1\frac{1}{2}$ cups, add more boiling water. Turn in the gelatine, stir until dissolved and add the vinegar. Let stand till cool, but not congealed. Have seed removed from cucumbers, put in small molds and pour over the gelatine to cover well. Put in refrigerator to congeal. Serve on crisp lettuce leaves with mayonnaise dressing thinned with whipped cream.

Potato and Beet Salad.

Boil 3 white crisp potatoes. When cool cut in halves, then across in thin slices. With a fork mix in a little grated onion. Put in center of salad dish and surround with beets that have been cooked and cut in blocks. Pour over a French dressing and serve.

Fruit Salad.

One dozen oranges, 1 dozen bananas, 1 bottle Maraschino cherries, 2 fresh pineapples, 1 teacup pulverized sugar, sherry wine. Dice the fruit, except cherries. Put in freezer to chill. When ready to serve put in Roman punch glasses with 1 tablespoon pulverized sugar and 1 tablespoon fine sherry wine on top of each glass. Serve at once. Enough for fifteen guests.

Fruit Salad.

Cut up equal parts of fresh pineapple and oranges and 1 banana. Add some Maraschino cherries. Pour over this a syrup made of 1 teacup of sugar and water to moisten. Put mixture in freezer to chill. When ready to serve put in Roman punch glasses with 1 tablespoon of sherry wine on top and sprinkle 1 tablespoon of powdered sugar on each glass. Serve immediately.

Frozen Cucumber Salad.

Take 6 large green cucumbers, cut a slice lengthwise from each and with a silver spoon remove the seed and pulp. Put hulls in cold water until ready to use. Peel and chop coarsely 2 whole cucumbers. Add to them the seed and pulp of the other 6; let it remain in salted ice water 1 hour. Cucumbers should have thick peeling taken off, as they are bitter near the skin. Put pulp on a sieve to drain, then add 2 tablespoons of chopped celery, 2 tablespoons of chopped chives, 1 teaspoon grated onion, 1 tablespoon Durkee's dressing and one cup of mayonnaise, salt and Tobasco sauce to taste. Color with spinach a light green and freeze. When frozen fill the cucumber hulls. Place them on crisp lettuce leaves. Serve at once.

Salad.

One large chicken, 1 pound of Malaga grapes, $\frac{1}{2}$ pound shelled pecans. Boil chicken; when cold cut in blocks. Cut grapes in half, remove the seed and add to chicken, also pecans chopped. Pour over this mayonnaise dressing, yolks of 3 eggs beaten until light, 1 teaspoon olive oil, 3 teaspoons vinegar, alternating oil and vinegar. Beat until light and creamy, adding cayenne pepper and salt.

Potato Salad.

Take 6 hard-boiled eggs, 4 large Irish potatoes boiled in their jackets, 2 bunches of celery, 1 medium size onion. Chop celery and onion finely, cut the hard-boiled eggs in dice, peel potatoes, cut in dice also, then add this dressing, mixing lightly; 1 even tablespoon of flour, 2-3 of a cup of milk, 2 eggs, 1-3 cup of vinegar, 1 tablespoon of sugar, 2 teaspoons dry mustard, butter size of 2 walnuts, 1 teaspoon of salt. Boil this until tolerably thick, stir in the onion and celery while hot, then the potatoes and the hard-boiled eggs. This salad must be made quickly and put together while potatoes and eggs are hot. Serve on crisp lettuce leaves.

Potato Salad.

Boil 6 potatoes. When cold cut into dice. Have same amount of celery cut in small pieces, chop 1 onion and add 1 tablespoon of capers, salt and cayenne pepper to taste. Mix well with a mayonnaise dressing.

Sweetbread Salad.

Two sets of sweetbreads, 1 can of mushrooms, 3 bunches of celery. Boil the sweetbreads and mushrooms until done. Cut in blocks, also the celery. Mix well and pour over a mayonnaise dressing.

Salad.

Peel 6 potatoes of uniform size, cut hole in top and remove seed and pulp; sprinkle inside with salt and invert to drain for 1 hour. Put the pulp on a sieve to drain, also 1-3 cup cooked cold peas, 1-3 cup cucumbers cut in dice, $\frac{1}{4}$ cup finely chopped pickles, 1-3 cup tomato pulp, $\frac{1}{2}$ cup cold chicken, diced. Mix with mayonnaise dressing. Peel the tomatoes and place each on a crisp lettuce leaf, pour a little dressing on top of tomatoes. Chill on ice.

Potato Salad.

The yolks of 3 eggs well beaten, 1 teaspoon of dry mustard, 1 teaspoon salt, 1 teaspoon celery salt, 1 teaspoon of sugar, 1 teaspoon of flour, 1 teaspoon pepper, a dash of cayenne pepper, 2 small onions chopped fine, 1 teacup of rich cream, 1 teacup of vinegar. Mix well and cook in a double boiler until it thickens, then put in refrigerator. Have 5 white potatoes boiled and diced, slice 4 hard-boiled eggs, cut finely 2 stalks of celery. Mix thoroughly and add the dressing.

Pepper Salad.

Take as many green peppers as required, remove the seed, and slice across the grain, into thin even rings; put in ice water, for 2 hours. Place in center of a flat dish, border with crisp lettuce leaves, and pour over them a mayonnaise dressing. Mix the peppers with shredded lettuce, and garnish with Nasturtium blossoms. Serve with French dressing. Or peppers can be added to thinly sliced cucumbers and served with French dressing.

Russian Salad.

Russian salad must have for a foundation some cold chopped meat. One kind of meat may be used, or several kinds chopped together. Serve the meat on crisp lettuce leaves, and pour over a French dressing.

Sweetbread and Tomato Salad.

Select 6 large fresh tomatoes and remove the skin. Scoop out the pulp carefully and set to drain. Parboil 1 set of sweetbreads, and when cold cut into small pieces. Have a mayonnaise dressing and add the sweetbreads. Chill the tomatoes, then fill with the dressing, and serve on lettuce leaves.

Bean Salad.

String 1 quart of beans and break in pieces. Put in saucepan with cold water and cook until done. Set in refrigerator. Pour over a French dressing half an hour before serving.

Endive Salad.

Pick over the leaves carefully, wash and soak in cold water 1 hour. Serve very cold, with a French dressing.

Vegetable Salad.

Breast of 1 large chicken, 1 can champignons, 1 can Haricout or French beans, 1 can artichokes, 3 stalks of celery. Boil chicken and cut in blocks and dice the celery. Cook champignons 30 minutes in their liquor, and cut in half. Mix meat and vegetables, add pepper and salt. Serve with mayonnaise dressing and beaten biscuit.

Tomato and Cucumber Salad.

Peel as many tomatoes of uniform size as there are to be covers. Remove pulp, and place on ice. Pare cucumbers, removing a thick peel, and chop coarsely, sprinkle over a little salt, and set to drain. When ready to serve, combine the cucumbers and tomato pulp, pour over a French dressing, and fill the tomatoes lightly. Place on crisp lettuce, and add more of French dressing.

Dandelion Salad.

In the spring select tender dandelion, pick over and wash care-

fully, and place in ice water $4\frac{1}{2}$ hours to crisp. Break in medium size pieces, and serve with bacon dressing.

Orange Salad.

Take 4 acid oranges, slice very thin, cutting down the side, instead of across, and sprinkle lightly with powdered sugar. Mix 1 tablespoon of chartreuse, 1 tablespoon sherry wine, and 1 tablespoon lemon juice. Set on ice to chill, and pour over salad 1 hour before serving. This salad should precede a game course at dinner.

A Vegetable Salad.

Cook 6 medium-size Irish potatoes, 2 beets, and 2 carrots. Dice potatoes, and beets, slice 2 small peeled cucumbers, $\frac{1}{2}$ of a small onion. Combine vegetables and put crisp lettuce in salad dish, put in the vegetables. Put a few capers on top, and pour over this dressing. Put $\frac{1}{2}$ cup of vinegar to heat in porcelain kettle, stir in a bowl 2 eggs, 1 tablespoon mixed mustard, 1 tablespoon of flour, 2 tablespoons butter, cayenne pepper and salt. Stir these ingredients into vinegar, cook 2 minutes. When cool, stir in $\frac{1}{2}$ pint of rich cream.

Hungarian Salad.

Take small Irish potatoes, boil and peel while warm, and slice very thin. For each pint of potatoes, mince 1 small onion, 1 pickled beet, 1 fresh cucumber, a Dutch herring, 4 sardines, and 1 tablespoon of cold chopped ham. Mix together and pour over 1 teacup of cider vinegar. Garnish with walnut pickles.

Artichoke Bottoms.

Take 1 can of Dunbar's artichokes, drain from the liquor; season with olive oil, vinegar, pepper and salt. Set on ice, when ready to serve place a small shape of truffle pate de foi gras on each one; or it is nice sprinkled with grated cheese. Serve either with mayonnaise dressing, or without, as preferred.

Breakfast Salad.

Scald 2 fresh tomatoes, peel and put on ice, drain and slice them. Peel and slice thin 1 cucumber, put in water, with a little salt, drain. Put crisp lettuce leaves in salad dish, add the tomatoes and cucumber, with a few blades of chives, 1 teaspoon of minced parsley, and a few green tarragon leaves. Pour over a French dressing and serve.

Potato Salad.

Yolks of 3 eggs well beaten, 5 tablespoons of vinegar, 1 tablespoon of sugar, 1 tablespoon of mustard, salt and pepper. Beat all together and put in a double boiler. Let cook until tolerably thick. After it is cold, pour on potatoes, then pour over the whole a $\frac{1}{2}$ teacup of cream.

Tomato Salad.

Peel as many tomatoes as required, scoop out pulps, drain and set on ice. When ready to serve, fill tomatoes with equal quantities of chopped celery and English walnuts. Pour over them a mayonnaise dressing.

Fruit Salad.

Take 1 box of gelatine and soak in 1 pint of cold water 20 minutes. Add 1 quart of boiling water; slice 2 oranges and 2 bananas, adding sugar to taste. Chop 1 quart of English walnuts, mix fruit and nuts in jelly, let it congeal. Serve with whipped cream.

Orange Salad.

Take 6 oranges, $\frac{1}{2}$ cup pulverized sugar, juice of $\frac{1}{2}$ lemon. Cut oranges in half, and scoop out pulp; place the peels on ice; mix pulp, sugar and lemon juice together. When ready to serve fill the peels and put 1 spoon of whipped cream on top of each.

Celery and Nut Salad.

Use an equal quantity of celery and English walnuts, cut into blocks. Serve on crisp lettuce leaves. Pour over them this dressing: Yolks of 2 eggs beaten until light, $\frac{1}{2}$ teaspoon each of salt and mustard. Beat well, add 4 tablespoons of melted butter, 6 tablespoons of vinegar, cook in double boiler until it thickens, remove from fire and add the well-beaten whites. Just before serving add 1 coffee cup of whipped cream.

Salad Royal.

Parboil one head of cauliflower; when cold cut into small pieces, also cut asparagus tips. Mix with mayonnaise dressing and chopped truffles. Garnish the salad with truffles and serve.

A Mixed Salad.

One cucumber, 2 heads of white crisp lettuce, $2\frac{1}{2}$ teaspoons of green mustard leaves, 4 tender radishes, a bunch of watercress, 3 hard boiled eggs, 1 dessertspoon of granulated sugar, 1 scant teaspoon salt, $\frac{1}{2}$ teaspoon black pepper, 1 teaspoon of mustard, 5 tablespoons of tarragon or cider vinegar, $2\frac{1}{2}$ tablespoons of olive oil. Prepare vegetables and dressing, mix well, pour over salad, which should be well chilled before serving.

Radish Salad.

Take tender radishes, wash in cold water, cut on potato grater, but do not peel them. Put radishes in plate, and sprinkle over a little salt, leave for 10 minutes, cover with another plate, and shake well. Drain off salt water, and serve with a French dressing.

Ham Salad.

Take cold boiled ham, using both fat and lean, chop into pieces, size of a pea. Combine with an equal proportion of celery chopped fine. Have salad dish lined with white crisp lettuce, and pour in the salad. Cover with a cooked salad dressing, and serve. Substitute crisp lettuce, if celery is not obtainable.

Canned Lobster Salad.

Take 1 can of lobsters, pour in a dish and skim off all oil. Chop the meat coarsely and have an equal amount of crisp celery, cut in cubes. Make a dressing with 1 heaping tablespoon of butter, 1 gill of vinegar, 1 scant teaspoon of salt, cayenne and black pepper, 1 teaspoon of mustard, yolks of 4 eggs. Boil 2 eggs hard, remove yolk and mash to a smooth paste, adding rest of ingredients. Add a little of this dressing to lobster and celery, and place on ice. When ready to serve, pour over rest of dressing. Garnish with hard boiled eggs, cut in rings and coral of the lobster.

Salmon Salad.

One can of red salmon, pour in a bowl and remove all skin and small bones, minee tolerably fine. Serve with this dressing: Two eggs beaten until light, 1 dessertspoon of butter, 1 heaping teaspoon dry mustard, 2 tablespoons granulated sugar, pepper, salt, and lastly add 1 teacup of tarragon or cider vinegar. Put dressing in double boiler, and cook until a soft custard, serve cold. The same may be varied by using only $\frac{1}{2}$ cup of vinegar, and $\frac{1}{2}$ cup of rich cream, prepared in same way.

Stuffed Tomato Salad.

Remove skin from good firm tomatoes, and scoop out some of the pulp, and place on ice. Make a dressing of chopped celery, pecans, green peppers, some minced onion and the pulp. Fill the tomatoes, and pour over this French dressing—4 tablespoons of olive oil, and 1 tablespoon vinegar, a dash of onion, salt and cayenne pepper. Put tomatoes on ice for 1 hour. When ready to serve, pour over a mayonnaise dressing and place on crisp lettuce leaves.

Cheese Salad.

One head lettuce, $\frac{1}{4}$ pound of grated cheese. Wash and put the lettuce to crisp, then grate the cheese and add enough of the salad dressing to make it smooth and creamy. Arrange the light green lettuce leaves on a small platter, then put the prepared cheese through a potato sieve. Garnish with capers, and serve with this dressing: One even teaspoon of salt, 1 even teaspoon of mustard, 1 even tablespoon of powdered sugar, $\frac{1}{4}$ teaspoon of paprika, 2 tablespoons of lemon juice, 2 tablespoons of vinegar, 2 eggs, $\frac{1}{4}$ cups of olive oil. Thoroughly chill the oil, bowl, and spoon to be

used before making the dressing. Separate the eggs, mix the dry ingredients in the bowl, add the yolks of the eggs, mix well, then add the oil, a drop at a time in the beginning. Stir constantly, and as the mixture thickens, fill it with the lemon juice and vinegar alternately. Then add more oil until all has been used. Lastly add the stiffly beaten whites. If weather is warm, set the bowl in a pan of ice while mixing the dressing. If a white dressing is desired, use all lemon juice, stirring very thoroughly. After $\frac{1}{2}$ of the oil has been used, it may be added in larger quantities. If the mixture should curdle, add this dressing to a fresh yolk of egg very slowly.

Waldorf Salad.

Pare 3 large apples; wash 3 bunches of celery, cut both into blocks, and mix with mayonnaise dressing. Serve on crisp lettuce leaves.

Banana Salad.

Peel 6 large firm bananas, cut in thin slices, and place in refrigerator until wanted; then pour over them the following dressing: Four tablespoons of powdered sugar, 1 wine glass of Sherry or Madeira wine and 10 dessertspoons of Maraschino cordial. Mix until sugar is dissolved, and pour over fruit.

Oyster Salad.

One solid pint of oysters with this dressing: Beat 2 eggs light. Add to them $\frac{1}{4}$ cup of cream, $\frac{1}{4}$ cup of vinegar, $\frac{1}{2}$ teaspoon mustard, $\frac{1}{2}$ teaspoon celery seed, and salt, 1 tablespoon of butter, a dash of cayenne pepper. Put mixture in double boiler, cook until the consistency of cream. Parboil the oysters, drain them and add the dressing. Let them cool. When ready to serve, add 1 pint of diced celery.

Banana Salad.

Four bananas, 1 head lettuce, 6 English walnuts, and parsley. Strip 1 section of the skin from bananas, remove the fruit, and cut into dice $\frac{1}{4}$ of an inch square. Put the diced bananas in a deep dish, pour over them a French dressing and put them on ice for 30 minutes. Then fill the skins with the prepared fruit and arrange on a bed of lettuce leaves that have been washed and crisped. Garnish with finely minced parsley and halves of English walnuts.

Cabbage Salad.

One small head of white crisp cabbage, 1 scant tablespoon of salt, $\frac{1}{4}$ teaspoon of white pepper, $\frac{1}{4}$ teaspoon mustard, 2 eggs, 1 tablespoon sugar, $\frac{1}{2}$ cup of vinegar. Remove the outside leaves and chop the cabbage very fine. Sprinkle with the salt and let it stand over night. In the morning make a dressing with the eggs, vinegar, sugar, mustard and white pepper. Put the vinegar to scald in saucepan; with the sugar, mustard and pepper. When it comes

to boiling point, pour over the eggs, which must be beaten light, stir lightly and return to saucepan and cook until it thickens. Then pour over the cabbage, mixing well, and set aside to cool. Serve as a relish with fish or meat.

Oyster Salad.

Parboil oysters in their liquor, drain dry, then cut in small bits. Mix them with chopped lettuce. Boil 6 eggs until hard, chop the whites and add to oysters and lettuce. Put yolks in a dish, adding 2 raw yolks. With spoon mash the yolks; then pour in enough olive oil to make a stiff paste; add mustard, lemon juice, pepper and salt. Beat the 2 whites until stiff and add to dressing; place in a dish and garnish with lettuce.

Tomato Salad.

Select large ripe tomatoes of uniform size and put in hot water. Remove the skin, then scoop a hole in the center. Set in refrigerator until ready to serve. Fill with a rich mayonnaise. Serve on lettuce leaves with sprig of parsley in the top of each tomato.

Cherry Salad.

Take 2 quarts of May cherries or Black Hearts; remove the seed carefully; then put them in a bowl and place in refrigerator until ready to serve. Have pecans cracked and put 1 pecan in each cherry. Place about 2 dozen in each plate on crisp lettuce or Nasturtium leaf, and pour over French dressing.

Lobster Farcie.

The meat from 2 lobsters, 1 can of French mushrooms, $\frac{1}{4}$ pound of butter, $1\frac{1}{2}$ pints of rich milk, 2 heaping tablespoons of flour, with a dash of mace, mixed mustard and cayenne pepper and salt. Boil the lobster, when cold, remove the meat and chop fine, drain liquor from mushrooms and chop fine, and add the seasoning. Heat milk, add butter and flour well blended, stir until thick, then add meat and champignons, remove from fire; mix well and leave for 1 hour. Fill the shells, sprinkle bread crumbs on top with bits of butter. Bake a chestnut brown. Serve in shells, garnish with slices of lemon and parsley.

Salmon Timbales.

One and one-half cups of cold boiled or canned salmon, $\frac{1}{2}$ cup of cream or milk, 2 tablespoons of bread crumbs, 1 tablespoon lemon juice, 1 teaspoon chopped parsley, 3 eggs, $\frac{1}{2}$ teaspoon of salt, a dash of cayenne pepper and a few drops of onion juice. Put cream in saucepan, add all seasoning, when hot, add salmon and mash fine, when boiling, add the beaten yolks. Remove from fire, and fold in lightly the beaten whites. Fill greased timbale cups 2-3 full. Place in a pan of hot water, and bake 20 minutes. Turn out on plates, and serve with Hollandaise sauce.

Ham Salad.

Cut cold ham in thin slices, and place on crisp lettuce. Make a French dressing, with 4 tablespoons salad oil, 1 tablespoon vinegar, $\frac{1}{2}$ teaspoon Rochefort cheese, a little minced onion, a dash of cayenne pepper and salt. Pour over dressing, and serve salad with reception flakes.

White Chicken Salad.

One pound of chicken breast, $\frac{3}{4}$ pound of white crisp celery, 1 pint of mayonnaise dressing, 1 pint of cream. Boil chicken, and dice the white meat, and cut celery in cubes. Set on ice to chill, when ready to serve, add the whipped cream to mayonnaise, marinate some with the salad. Pour rest over, and garnish with stuffed olives.

Salad.

Six ripe tomatoes, 6 fresh cucumbers, 4 green bell peppers, 1 small white onion. Peel cucumbers and tomatoes, and slice very thin. Remove seed from peppers and cut into rings, chop the onion fine. Mix ingredients and sprinkle with salt and set on ice, then drain and pour on dressing. Make a French dressing, of oil, vinegar and sweet cream. Chill and pour on salad, which must be served on crisp lettuce leaves.

Endive Salad.

Take 2 bunches of endive, cut off the root, and pick the crisp leaves, wash and drain, add a few chives. Serve with mayonnaise dressing.

Bean Salad.

String tender green beans, and break into $\frac{1}{2}$ -inch pieces, wash and cook in salted water. Drain, and mix with the beans, chopped onion, pepper, salt and vinegar, when cold, add melted butter or olive oil.

Fish Salad.

Take a white fish or trout, boil and dice it, add an equal quantity of lettuce, cabbage or celery. Garnish with tender leaves of lettuce. Serve with mayonnaise dressing.

Crab Salad.

Boil 2 dozen hard shell crabs for 25 minutes, drain and cool gradually. Remove upper shell and tail, break apart and pick out meat. Place in salad bowl white leaves of crisp lettuce, add the crab meat, and pour over mayonnaise dressing. Garnish dish with the claws and hard boiled eggs cut in rings, watercress added to salad gives a piquant flavor.

Fruit Salad.

Take an equal quantity of fresh pineapple, and fresh cherries

seeded, reserving all juice from the latter. Mix, and place on crisp lettuce, and cover with mayonnaise dressing. Serve immediately.

Fresh Fruit Salad.

Have an equal amount of diced pineapple, seeded cherries and fresh strawberries. Chill, and place on crisp lettuce. Serve with French dressing.

Shrimp Salad.

One can of shrimp, 6 tablespoons olive oil, yolks of 4 eggs, 4 teaspoons lemon juice, salt and cayenne pepper. Boil hard the yolks of 2 eggs, and combine with the yolks of 2 unbeaten eggs. Mix eggs until smooth, add oil slowly, with vinegar, lemon juice, when light, add salt and pepper. In winter have as much crisp celery cut in blocks, as there is shrimp. In summer, can substitute crisp lettuce leaves. Place dressing on ice until ready to serve, then combine with the salad.

Delmonico Salad.

Six small cucumbers sliced very thin, 1 small head of white cabbage (chopped fine), 4 green bell peppers, remove the seed. Cut fine. Put on a flat dish and garnish with slices of fresh tomatoes. Can be served either with a mayonnaise or French dressing. Have all ingredients very cold.

Nut Salad.

Two cups of celery cut into dice, 1 cup of chicken cut tolerably fine, 1 cup of nuts chopped fine. Mix all together, and add mayonnaise dressing.

Celery and Nut Salad.

Put 1 cup of shelled walnuts in a saucepan, add 1 slice of onion, and $\frac{1}{2}$ teaspoon of salt; cover with boiling water, cook about half an hour, then put into ice water to blanch. Dry on a cloth, and rub off the skin. Have 2 cups of celery cut in blocks. Mix with a cream dressing. Acid apples may be substituted for nuts.

Pineapple and Tomato Salad.

Take ripe tomatoes. Peel and remove some of the pulp; drain tomatoes and set on ice. When ready to serve, fill with pineapple cut in blocks. Place the tomatoes on crisp lettuce leaves and pour on the mayonnaise dressing.

Pineapple Salad.

One can of pineapple cut into small blocks, and an equal quantity of tender white celery cut same way, 1 pint of almonds blanched and cut in pieces. Dressing: Yolks of 2 eggs well beaten, 4 tablespoons of vinegar, boil until thick, then stir in 1 heaping tablespoon of butter or olive oil. When cool add $\frac{1}{2}$ teaspoon of salt, 1 teaspoon of dry mustard, a little pepper, and 1 cup of whipped cream.

Marinate a little of the dressing and put on ice until ready to serve. Place on lettuce leaves and pour over dressing on top.

Sweetbread Salad.

One set of sweetbreads put in cold salt water 1 hour, then par-boil them until tender, put in saucepan with cold water, $\frac{1}{2}$ onion sliced, 1 lemon sliced, 2 bay leaves. Boil 20 minutes. Blanch and chop 1 pound of almonds, cut sweetbreads in blocks, place on ice, and when ready to serve pour over a mayonnaise dressing.

Fruit Salad.

Three oranges, 3 bananas, $\frac{1}{2}$ pound of (Malaga) grapes, 5 slices of pineapple. Peel the fruit and cut into thin slices. Add the juice of 1 lemon, and some grated cocoanut. Mix well, put in salad dish, and pour over this dressing: Five tablespoons of sugar, 1 tablespoon maraschino, 2 tablespoons of champignons, 1 gill of sherry wine. Stir until sugar is dissolved, and pour on salad when ready to serve.

Chicken Salad.

Breast of 2 large chickens, 4 large stalks of celery. Boil chicken and cut into blocks, also the celery. Combine salad, and serve with this dressing.

Grape Fruit Salad.

Take $\frac{1}{2}$ dozen oranges, $\frac{1}{2}$ dozen bananas, $\frac{1}{4}$ pound pecans or almonds, 1 pint Maraschino cherries, $1\frac{1}{2}$ bunches celery. Have as much grape fruit as required, cut them in half, remove seeds and with paring knife loosen the sections of fruit. Dice oranges, bananas and celery, add cherries and pecans, mix well. Make a dressing with $\frac{1}{2}$ pint tarragon vinegar, $\frac{1}{4}$ cup olive oil, pepper and salt. Fill center of crape fruit with the salad and pour over dressing. This salad is delicious served on crisp lettuce, when grape fruit must be omitted.

Grape Fruit Salad.

Take grape fruit, cut in sections and remove the white inner skin. Dice an equal quantity of celery, mix with fruit, a few pecans may be added. Pour over French dressing. Serve with Neuchatel cheese and reception flakes.

Pineapple Salad.

Take chunk pineapple and chopped celery in equal quantities. Mix and place on crisp lettuce, then pour over a white mayonnaise dressing, set in refrigerator to chill before serving.

Asparagus Salad.

One bunch of asparagus or 1 can of asparagus, 1 head lettuce, $\frac{1}{4}$ teaspoon of white pepper, $\frac{1}{4}$ teaspoon of salt. Serve with this French dressing: One-fourth teaspoon of salt, $\frac{1}{4}$ teaspoon of

white pepper, 3 tablespoons of olive oil, 10 drops of onion juice, 1 tablespoon vinegar and $\frac{1}{2}$ tablespoon lemon juice. Mix the salt, pepper, onion juice, and 1 tablespoon oil, then add alternately the remaining oil, vinegar and lemon juice. Wash and crisp the lettuce, cook and cool the asparagus; if fresh asparagus is used, or canned asparagus, drain and rinse in cold water, dry on a cloth, cut into inch pieces, and arrange on lettuce leaves. Season with salt and white pepper. Pour over the dressing. Serve on individual salad plates.

Beet Salad.

Four good sized beets, 1 head lettuce. Wash and put the lettuce to crisp, also wash and cook the beets. When tender, plunge into cold water, and remove the skins. When thoroughly cold, cut into cubes, $\frac{1}{4}$ of an inch square. Sprinkle with $\frac{1}{4}$ teaspoon of salt, arrange lettuce on individual plates. Pour over a French dressing.

Orange Salad.

Take as many sour oranges as required and cut in thick slices. Remove the seed and place on salad plate. When ready to serve, pour over this dressing made of: One tablespoon of lemon juice, 3 tablespoons of olive oil, salt, cayenne pepper or a dash of paprika. Grape fruit may be substituted for oranges. Serve with ham or other meats.

Swiss Salad.

Mix 1 cup of cold chicken, cut in cubes, 1 cup of cucumbers pared and cut in cubes, 1 cup of chopped English walnuts, and 1 cup of French peas. Pour over French dressing and chill. Arrange on a salad dish, and garnish with mayonnaise.

Tomato Salad.

Take ripe tomatoes and remove all pulp, then turn upside down to drain. Use the pulp and an equal amount of cucumbers and chop fine. Fill the tomatoes with this and pour over it a mayonnaise dressing.

German Salad.

Select small Irish potatoes, boil and drain. Peel and set aside to cool: serve with this dressing. Cut $\frac{1}{4}$ pound of fat bacon into small dice, put in frying pan over slow fire. Shred an onion in a bowl, add 2 teaspoons salt, 1 cup of vinegar and hot water in equal proportion. When the fat is a chestnut brown and the dice well crisped add 2 tablespoons of salad oil gradually to onion and vinegar. Have potatoes thinly sliced, stir often. If salad is dry add a little hot water; it must not be greasy or lumpy. Serve at once.

Fruit Salad.

One-half a pound of almonds, 1 can of pineapple, 4 oranges, 1 teacup of French cherries. Blanch and grate the almonds, grate

pineapple, pare and slice the oranges. Put alternate layers of powdered sugar and fruit, reserving almonds for top layer. It may be garnished with fresh strawberries or any bright fruit. Serve with this dressing $\frac{1}{2}$ a cup of lemon juice, 2 tablespoons of Maraschino and 2 tablespoons of sherry wine. Chill salad before adding the dressing.

Sardine Salad.

One large box of sardines, 6 hard-boiled eggs. Drain oil from fish, remove backbone, tail and skin. Mix thoroughly with the eggs minced fine; season with pepper and salt. Serve plain with vinegar.

Orange Salad.

Four oranges, 2 lemons, 6 bananas, yolks of 4 eggs, 1 cup of sifted powdered sugar, $\frac{1}{2}$ scant teaspoon of salt. Beat eggs until light, add sugar gradually with the salt, beat until sugar is dissolved, add lemon juice and stir well. Peel oranges, remove seed and slice across in thin slices. Put in salad dish a layer of sliced bananas, then layer of dressing, then orange, with bananas on top. Pour over remainder of dressing and chill until ready to serve.

Fruit Salad.

Take 2 dozen lemons and $\frac{1}{2}$ dozen oranges and squeeze them. Then have $1\frac{1}{2}$ pounds of granulated sugar and 1 pint of water made into a syrup. Add this to juice and freeze. When frozen remove dasher and let harden, then chop $\frac{1}{2}$ dozen oranges, $\frac{1}{2}$ dozen bananas, a few strawberries may be added. In winter take 2 bunches of Amalga grapes, wash and remove from the stem, then put sherbet on a flat dish, add the chopped fruit on top and sides of the ice. Put a little powdered sugar over with 1 gill of sherry wine. Serve immediately.

Apple Salad.

Cut the top from firm red apples and remove some of the pulp. Chop fine and add pecans and celery chopped. Fill the apples with this dressing and pour over a French dressing and put on ice. Before serving pour mayonnaise dressing over them and place on crisp lettuce leaves.

Pineapple Salad.

One fresh pineapple, 1 coffee cup of shelled pecans, a white mayonnaise dressing. Cut pineapple in blocks and combine with the pecans, left whole. Chill and serve on crisp lettuce on salad plates. Pour over a white mayonnaise dressing.

Salad in Jelly.

Make aspic jelly and fill bottom of salad dish with the jelly and set on ice. When it stiffens put in the salad dish filled with cracked ice and pour around the jelly until it almost reaches the top and

leave to harden. When jelly is hard remove ice from bowl and fill with warm water for a moment, then remove bowl from jelly carefully. Make a salad of chicken, veal, lobster or sliced tomatoes and cut celery or lettuce. Place salad in place where bowl was and cover with remainder of jelly and set on ice. When ready to serve set in warm water a moment and turn out on a salad dish. Serve with mayonnaise dressing. This may be made an attractive border mold and fill center with a salad, mixed with mayonnaise.

Chicken Salad.

One turkey or 4 hens, yolks of 12 eggs, 16 tablespoons of olive oil, 15 tablespoons of vinegar, 9 tablespoons of ice water, 4 bunches of celery, 4 tablespoons of dry mustard, 1 pint of thick cream, cayenne pepper and salt. Boil turkey or hens; when cold cut into blocks, also the celery. Beat yolks light, add 1 tablespoon of oil and 1 of vinegar alternately until all has been used, then the mustard mixed with vinegar, cayenne pepper and salt. Put this in double boiler and cook until consistency of custard, stirring all the while. When cold add the cream. Mix dressing with turkey and celery; garnish dish with olives and sprigs of parsley.

French Fruit Salad.

Two oranges, 12 English walnuts, 3 bananas, 1 head lettuce, $\frac{1}{2}$ pound Malaga grapes. French dressing. Peel oranges: remove pulp separately from each section. Peel bananas and cut in $\frac{1}{4}$ inch slices. Remove skin and peel from grapes; break walnut meats in pieces. Mix ingredients, and arrange on lettuce leaves. Serve with French dressing.

Cream Dressing.

One tumbler of thick sweet cream, yolks of 5 hard-boiled eggs, 1 heaping tablespoon of granulated sugar, 1 tablespoon of dry mustard; mash the eggs well, add the sugar and mustard, then cream, gradually, until well mixed; thin with vinegar until the consistency of good cream; keep in a self-sealing jar on ice. Serve with tomatoes or salads.

Salad Dressing.

The yolks of 3 eggs, 1 teaspoon of mustard made into a paste with hot water, juice of 2 lemons, 1 teaspoon of salt, 1 teacup of sweet cream. Cook eggs, mustard and lemon juice in a double boiler until thick; set aside to cool, then add the cream slowly, little at a time. Place on ice. This is nice served with asparagus salad.

Salad Dressing.

Yolks of 4 eggs, 1 cup of cream, $1\frac{1}{2}$ pints of vinegar, 1 tablespoon of salt, nearly $\frac{1}{2}$ cup of sugar, 1 heaping tablespoon of mustard, 1 cup butter, $\frac{1}{2}$ teaspoon of cayenne pepper. Beat eggs light, add sugar, mustard, cream, butter, salt and pepper; stir well, then

boil the vinegar and pour boiling hot into the mixture and beat well. If bottled this dressing will keep for some time.

Salad Dressing.

Two eggs, 1 tablespoon mixed mustard, 1 scant saltspoon salt, butter size of an egg, 3 tablespoons of vinegar, 1 tablespoon of sugar. Beat eggs, add **mustard**, salt and sugar; beat well and add the butter melted and vinegar. Set the bowl over boiling water and stir **constantly** until thick and smooth. Use cold; when ready to serve add 1 cup of whipped cream.

Dressing for Salad.

One cup rich cream, 1 tablespoon corn starch or flour, whites of 2 eggs, 3 tablespoons of vinegar, 2 tablespoons of olive oil, 2 teaspoons powdered sugar, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper, 1 teaspoon mixed mustard. Moisten corn starch or flour with a little cold milk, heat the cream almost to boiling point, stir in flour or corn starch, boil 2 minutes and add sugar, then remove from fire. Froth the whites and add to cream; when about cold whip oil in cream with swift strokes, but not many; set aside to cool. When cold add oil, pepper and salt. Have 1 pound chicken breast cut in blocks with $\frac{3}{4}$ pound of crisp celery, combine and chill. Add vinegar to the dressing and pour over salad. Serve at once. This dressing may be served with potato salad, slaw or lettuce.

Dressing for Potato Salad or Ham.

Break in saucepan 2 eggs, beat well, and to them add $\frac{1}{2}$ teaspoon of chopped onion, 1 teaspoon mixed mustard, $\frac{1}{2}$ teaspoon sugar, black and cayenne pepper and salt, 5 tablespoons of vinegar. Put mixture in bowl and set in pan of hot water and stir continuously until it begins to thicken, then add lump of butter size of a walnut: stir and pour out to cool.

Hollandaise Sauce.

One-half a cup of butter, $\frac{1}{2}$ cup of boiling water, juice of $\frac{1}{2}$ lemon, yolks of 3 eggs, $\frac{1}{2}$ teaspoon salt, a dash of cayenne pepper. Cream butter, then add yolks, one at a time, lemon juice, salt and pepper. Put this mixture on double boiler, and beat with an egg beater, until the same begins to thicken, then add gradually the boiling water, beating continuously. When it is like soft custard, serve immediately.

French Dressing.

Four tablespoons of olive oil, 1 tablespoon vinegar. Take a lump of ice, and beat rapidly, just before it is finished, add salt and cayenne pepper. Set on ice to chill.

Dressing.

Yolks of 8 eggs beaten until light, 2 heaping tablespoons of but-

ter, 1 teaspoon of dry mustard, 1 tablespoon of granulated sugar, 1 pint of vinegar, pepper and salt. Boil vinegar and pour over the ingredients, stirring well. Put in double boiler and cook until of good consistency. If too thick when cold, add some cream; stir well. Set on ice 1 hour. Before serving mix this dressing with chicken: Make a mayonnaise with 2 yolks beaten until light, 1 pint of olive oil, the juice of 1 lemon, or 2 tablespoons tarragon vinegar. When ingredients are cold, add the oil, drop at a time, then lemon juice or vinegar. Stir with a silver fork. When ready to serve salad, pour on the mayonnaise. Garnish with stuffed olives. Serve with beaten biscuit or wafers, and cheese balls.

French Dressing.

One teacup of olive oil, $\frac{1}{2}$ teacup of vinegar, white pepper and cayenne pepper, and salt to taste. Beat with egg-whipper till very light.

Salad Dressing.

Yolks of 4 eggs, a little cream, 5 tablespoons of olive oil, 2 spoons of vinegar, pepper and salt to taste.

Cream Salad Dressing.

Mix $\frac{1}{2}$ tablespoon mustard, $\frac{1}{2}$ tablespoon salt, 1 tablespoon sugar, 1 egg slightly beaten, $2\frac{1}{2}$ tablespoons butter, $\frac{3}{4}$ cup of fresh cream, $\frac{1}{4}$ cup vinegar. Put all ingredients in double boiler except vinegar. After it is hot add that slowly, cook until it thickens, then strain and cool.

A Cream Dressing.

Two and one-half tablespoons of whipped cream, $1\frac{1}{2}$ tablespoons of granulated sugar, $3\frac{1}{2}$ tablespoons of vinegar. Mix well, chill and serve over vegetable salad.

A French Dressing.

Chop finely 1 teaspoon of onion, put in a bowl and add 4 tablespoons of olive oil, 1 tablespoon of vinegar, a pinch of dry mustard and salt. Add oil drop at a time for 15 minutes, then more rapidly, alternating with vinegar until all has been used. Work dressing at last with a piece of ice, as it causes it to jelly more quickly. The bowl should rest upon a block of ice while preparing it.

Cream Salad Dressing.

Rub the yolks of 3 hard-boiled eggs to a smooth paste, add gradually 1 scant teaspoon of salt, $\frac{1}{4}$ teaspoon granulated sugar, $\frac{1}{2}$ saltspoon cayenne pepper, 1 teaspoon mixed mustard, 2 tablespoons vinegar. Take 1 pint of rich cream, chill and whip until stiff and smooth. Add 1 tablespoon of thick cream at a time into the mixture with a wire whisk.

Melted Butter Dressing.

Put yolks of 2 raw eggs with 1 ounce of butter in saucepan and place in pan of hot water, stir rapidly until butter is melted and sauce begins to thicken. Remove farther from fire, add 1 ounce of butter and continue cooking to a cream, repeat process, adding 2 more ounces of butter, add pepper and salt and pour in a sauce bowl. A few tarragon leaves finely chopped or a dash of lemon juice should be added just before serving.

Cream Dressing.

One cup of sweet cream, 1 tablespoon of corn starch or flour, whites of 2 eggs beaten until stiff, 3 tablespoons of vinegar, 2 tablespoons of oil, 2 teaspoons of powdered sugar, 1 teaspoon of salt, $\frac{1}{2}$ teaspoon of pepper, 1 tablespoon of made mustard. Wet flour with a little milk, heat cream almost to boiling and stir in flour. Boil two minutes and add sugar, then take from fire. Whip whites and add to cream. When about cold put in oil with swift strokes, but not many, and set aside to cool. If salad is ready add to sauce the vinegar and pour over at once.

Champignon Sauce.

Two cans of champignons cut in half, salt and cayenne pepper to taste. Boil champignons, salt and pepper together for 10 minutes, then add $1\frac{1}{2}$ pints of rich milk, 1 tablespoon of butter, a little flour. Serve the peppers on salad plates and pour sauce over them.

Mayonnaise Dressing.

Yolks of 7 eggs well beaten, $\frac{3}{4}$ of a cup of vinegar and fill up with water. First put in 1 tablespoon of olive oil and beat well, then $1\frac{1}{2}$ tablespoons of white sugar. Add vinegar and cook until it begins to thicken; take off and beat smooth.

Mayonnaise Dressing.

One pint of olive oil, juice of 1 lemon, yolks of 2 unbeaten eggs, salt and cayenne pepper. Place a bowl on block of ice, and break in the yolks, add oil slowly, stir with silver fork, then add lemon juice and oil, alternately, until all has been used. Add cayenne pepper and salt, when it begins to thicken. Set on ice, until ready to serve.

Nut Mayonnaise.

Yolks of 4 beaten eggs, 1 teaspoon of mustard made into a paste with cold water, 1 teacup of olive oil, adding very slowly and beating all the while, 3 tablespoons of white vinegar, 1 teaspoon of salt. Mix well and cook slowly in pan of boiling water. When thick as mush remove from fire, and set away to cool. Chop 2 dozen English walnuts and 2 apples. Scoop out tomatoes and drain, then

set on ice; when ready to serve, fill the tomatoes, place on crisp lettuce leaves, and pour over the mayonnaise dressing.

Mayonnaise Dressing.

To make mayonnaise white add 1 coffee cup of whipped cream or the beaten white of 1 egg when ready to serve.

White Mayonnaise Dressing.

One-half cup of veal jelly highly seasoned and whipped to a froth, $\frac{1}{2}$ pint salad oil, 6 tablespoons of tarragon vinegar, 1 saltspoon of salt, 1 saltspoon of granulated sugar, $\frac{1}{4}$ saltspoon white pepper, a dash of cayenne. Put dressing in a china bowl and place upon a block of ice and stir until it jellies.

Mayonnaise Dressing.

Six yolks, 1 cup of vinegar, $\frac{1}{2}$ cup of water; sugar to taste. Put vinegar and water (sweetened) on stove and let it get hot; beat yolks and pour hot vinegar over them, adding butter size of an egg, salt, pepper and 1 tablespoon of corn starch. Stir until smooth.

Mayonnaise Dressing.

Yolks of 2 eggs (must be cold), put in a bowl and beat with a silver fork until light; add a pinch of salt and $\frac{1}{2}$ pint of olive oil (a few drops at a time), beating lightly; when quite stiff add 2 tablespoons of Tarragon vinegar or juice of one lemon. When consistency of jelly 1 teaspoon of granulated sugar. Put in refrigerator until ready to serve.

Mayonnaise Dressing.

Put 3 yolks in a cold bowl, which must rest on a block of ice; add 1 saltspoon of salt and stir rapidly; add the oil a drop at a time (more than 1 pint of oil may be added), also 1 tablespoon of vinegar or lemon juice, with cayenne pepper to taste; the quantity may be increased by adding to it when ready to serve the same amount of whipped cream stirred in lightly. Serve at once.

... PASTRY ...

"Good digestion waits on appetite, and health on both."

—SHAKESPEARE.

Pastry.

One pint of flour, 3 tablespoons of lard, $\frac{1}{2}$ teaspoon of salt, ice water to make a stiff dough. Add lard and salt to flour, knead as little as possible and roll very thin.

Puff Paste.

One quart of sifted flour, 2 teaspoons baking powder, 1 teaspoon salt, 1 coffee cup of butter, 1 cup of lard, beaten white of 1 egg and $\frac{1}{2}$ cup of ice water. Sift flour second time with baking powder and salt. Have butter and lard ice cold, rub lard into the flour until a smooth paste, then add water with the egg in it and make a stiff dough, roll paste into a thin sheet, spread with $\frac{1}{4}$ of the butter, sprinkle over a little flour, then roll closely in a long roll, double ends to center, flatten and re-roll, spread with another quarter of the butter, repeat process until all butter has been added. Put in an earthen dish, cover with a cloth and leave in refrigerator for 1 hour before making out the paste. This paste is excellent for patte or pie.

To Prepare Butter for Cakes and Pies.

Put butter in a bowl that has been rinsed first in hot water then in cold water. Cream butter with the hand is best, as it soon becomes waxy and pliable and free of salt, then place in ice box to harden.

Pie Crust.

Two and one-half cups of sifted flour, 1 cup of butter and lard in equal proportion, 1 heaping teaspoon of baking powder, a pinch of salt, $\frac{1}{2}$ cup ice water. Have dough stiff and mix as little as possible. This quantity makes 2 pies.

Jelly or Preserve Pies.

For jelly or preserve pies bake the shell, put in jelly or preserve and cover with whipped cream.

To Make Crust Flaky.

Roll upper crust proper size, then spread with butter and dredge with sifted flour to cover. This is considered preferable to adding butter to the flour, as it imparts a fine flavor.

Orange Pie.

One coffee cup granulated sugar, 2 scant tablespoons of butter, 2 oranges, 1 heaping tablespoon of sifted flour, 2 eggs. Cream butter, add sugar, flour, yolks of eggs, juice of the oranges and grated rind of 1 orange. Mix well, pour into pie pan lined with a rich paste and bake in rather a quick oven. Add 3 tablespoons granulated sugar to unbeaten whites, beat stiff with wire whisk, add juice of $\frac{1}{2}$ lemon. Meringue pie, set in oven to brown.

Individual Pies.

Individual pies can be made by putting filling, in small tarts, cut round with cutter. Bake in quick oven. Meringue and brown.

Cocoanut Pie.

One-half cup dessicated cocoanut, 1 coffee cup milk, 1 cup granulated sugar, 1 tablespoon butter, 2 eggs. Cream butter, add sugar, the yolks well beaten, then cocoanut dissolved in the milk. Put filling in raw paste, set in oven, let rise, then bake. Add 2 heaping tablespoons granulated sugar to unbeaten whites, beat with wire whisk until stiff. Meringue pie and set in oven to brown.

Currant Pie.

Two pints of ripe currants, 1 heaping coffee cup granulated sugar, 1 dessertspoon butter. Wash berries, stem and put in saucepan with the sugar and $\frac{1}{2}$ cup cold water, stew until tender, add butter when currants are almost done. Make a pastry, fill with fruit and add a top of the pastry, stick three times on top with silver fork. Set in oven and bake a chestnut brown.

Cranberry Shortcake.

Two pints of flour, $\frac{1}{2}$ teacup lard and butter in equal proportion for the shortcake, 2 scant teaspoons of baking powder, $\frac{1}{2}$ teaspoon of salt, enough new milk to slightly mix to handle. Place on the board, divide dough into 2 parts, roll half about $\frac{3}{4}$ of an inch thick and place on buttered tin with a knife, spread over this portion a little melted butter. Roll remainder of dough the same size and shape and place on top of other shortcake. Put in hot oven and bake a chestnut brown. Take 1 quart of cranberries and put in porcelain kettle with 1 pint of granulated sugar and a little cold water to moisten; stew until done. When shortcake is done remove from tin and place on a pie plate, then separate the layers, put upper one inverted on another plate and butter well the two surfaces. Fill the lower layer plentifully with cranberries and dredge well with granulated or powdered sugar. Then place upper layer on crust downwards, press together lightly with the fingers and fill top inside surface in same way. Set in a warm place and cover with a deep pan until ready to serve. Use rest of juice on cake as a sauce when serving.

Molasses Pie.

One teacup of granulated sugar, 1 teacup molasses, 1 tablespoon butter, 2 tablespoons flour, 2 eggs, juice of $\frac{1}{2}$ lemon, a dash of nutmeg. Mix ingredients and put in raw paste and cook. Add 3 tablespoons granulated sugar to unbeaten whites, beat with wire whisk until very stiff. Meringue pie and set in oven to brown.

Damson or Plum Pie.

Stew damsons whole in enough water to prevent scorching, cook until tender and sweeten while hot, then set aside to cool. Have pie pan lined with paste, pour in damsons, dredge with flour, cover with top of paste, pinch edges together, cut slit in center for steam to escape. Bake 20 minutes, dredge top with powdered sugar.

Peach Pie.

Peel, stone and slice the peaches. Line pie pan with crust, place in peaches, sprinkle generously with granulated sugar. Allow 3 peach kernels to each pie, chop fine; if fruit is not juicy add a little water. Bake with an upper crust or strips of pastry across top.

Chocolate Pie.

Two blocks of chocolate, 4 eggs, 2 tablespoons butter, 2 cups brown sugar, 2 teacups cream, 2 tablespoons cornstarch or flour. Beat yolks light, add sugar, butter, chocolate, cream and cornstarch. Put in double boiler and cook until tolerably stiff. Have 2 crusts baked. When cold spread on the chocolate. Beat whites stiff with 4 tablespoons granulated sugar. Meringue pies and set in oven to brown.

Pastry.

One and one-half cupfuls of flour, 1 tablespoonful lard, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup of ice water. This quantity makes one pie.

Jam Pie.

One coffee cup of jam, 1 cup cream, 1 dessertspoon butter, 1 heaping teaspoon cornstarch. Mix well and put this filling in an uncooked crust with strips of pastry on top. Cook in moderate oven.

Francotellis.

Line a pie tin with puff paste and fill with this mixture. Three tablespoons cornstarch, mixed with 1 saltspoon of salt, 4 eggs, $1\frac{1}{2}$ cups granulated sugar. Add 1 pint of boiling water and boil 5 minutes. Take from fire, add the juice and grated rind of 2 lemons. When cool add the well-beaten yolks of 4 eggs, then the whites beaten to a froth, folding it lightly. Fill the pie pan, which is lined with the puff paste, and brown quickly in a hot oven. Serve cold.

Cream Pie.

One pint of cream, 2 pints new milk, 2 coffee cups granulated sugar, $\frac{1}{2}$ cup butter, $\frac{3}{4}$ coffee cup cornstarch, 6 eggs, 1 dessertspoon vanilla. Put cream and milk in double boiler; when it comes to boiling point pour over eggs and sugar beaten to a cream, stir well and return to saucepan, then add cornstarch dissolved in some of the milk. Cook until consistency of mush, remove from fire, add butter and vanilla. Have 3 baked crusts, fill with the mixture. Put the 6 unbeaten whites in bowl and add 3 small teacups granulated sugar, beat until very stiff, beat in light teaspoon vanilla. Meringue pies, set in oven and cook a chestnut brown. One-third of recipe may be used for 1 pie.

Whipped Cream Pie.

Make a rich pastry and line pie pan; set in oven and bake. While warm cover with jelly about $\frac{1}{4}$ of an inch thick. Have 1 large coffee cup of cream, sweeten and flavor to taste, whip very stiff and spread on jelly. Serve immediately.

Chocolate Pie.

Yolks of 4 eggs and white of 1 egg, $\frac{1}{2}$ cup of butter, 2 teacups of granulated sugar, 4 large spoons of cream or milk, enough chocolate to color it dark, a dash of nutmeg. Have a rich pastry, fill with this mixture; cook till done.

Meringue—Three whites well beaten with enough granulated sugar to make a stiff icing. Put on pies and set in oven to brown.

Pumpkin Pie.

Have 1 pint of pumpkin (after it has been cooked and strained), $\frac{1}{2}$ pint granulated sugar, $\frac{1}{2}$ pint of cream, $\frac{1}{4}$ pound butter, 4 eggs beaten separately, 1 heaping teaspoon of ginger; can use 1 teaspoon of allspice if preferred to ginger. Before cooking the pies sift 1 tablespoon of granulated sugar over the top; this makes a thin crust. Bake in moderate oven.

Pumpkin Sweetmeat.

Peel the pumpkin and cut in narrow strips or blocks; then put with water to boil (can add a very small piece of alum). When nearly done cover with molasses and cook till clear. Serve as a vegetable.

Jam Pie.

Take 1 pint of jam, 2 eggs, 1 teacup of cream, lump of butter size of an egg, beat eggs separately. After yolks are light add the jam and cream: stir well, then add whites. Fill 2 crusts and set in moderate oven to bake.

Pastry.

Take 1 pint of flour, 1 kitchen spoon of lard. Sift flour and mix

in the lard with a knife and fork; add ice water to moisten it. Work only enough to get in the lard; roll in a sheet and put on a plate. Set in refrigerator till ready to bake.

Cranberry Pie.

One cup of cranberries, $\frac{1}{2}$ cup of raisins chopped together; add 1 cup granulated sugar, 1 teaspoon vanilla, 1 tablespoon of cold water; mix well and put in pastry; also have top crust. Set in oven to bake.

Buttermilk Pie.

One pint of granulated sugar, 1 pint of buttermilk, $\frac{1}{2}$ teacup of butter, 3 eggs, 1 heaping teaspoon of soda, 2 tablespoons flour made into a paste with some of the milk. Use the whites with 4 tablespoons of granulated sugar and meringue the pies. Set in oven to brown.

Pastry.

Three coffee cups of flour, $\frac{3}{4}$ cups of lard, 1 teaspoon of salt, $\frac{1}{2}$ cup of ice water. Work as little as possible. This quantity makes crust for 2 pies.

Tartlets.

Have paste a little thicker than for ordinary pies. Dip a round cutter in hot water and cut the paste, stick a few holes at the bottom with fork, bake in oven 15 minutes. Let cool, fill with preserves or jam. To glaze the tartlets brush over with beaten white of egg, sprinkle thickly with powdered sugar and set in oven. Dried fruit or cranberries, stewed and sweetened, are excellent for making tart pies.

Whipped Cream Pie.

Line a pie plate with pastry and bake quickly in hot oven. Spread with marmalade, jelly or jam. Have 1 pint cream sweetened with powdered sugar and flavored with a few drops of vanilla; beat very stiff and cover pie. Serve at once.

Green Tomato Pie.

Take medium size green tomatoes, pare and remove stem end. Line pie pan with a rich biscuit dough, put in tomatoes sliced thin, $\frac{1}{2}$ teacup granulated sugar, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ grated nutmeg, dredge with flour, pour over $\frac{1}{4}$ cup vinegar. Cover with crust, bake 30 minutes in moderate oven. Serve hot.

Lemon Pie.

Yolks of 7 eggs, 3 teacups of granulated sugar, 1 grated nutmeg, the juice of 3 lemons and the grated rind of 1 lemon. Use 3 whites in making the filling, the other 4 whites beaten stiff with 5 tablespoons of sugar for the meringue. Set in oven for a few minutes.

Lemon Pie.

Yolks of 6 eggs, 1 cup of butter, $1\frac{1}{2}$ cups of granulated sugar, juice of 3 lemons, 1 cup of cream, 2 tablespoons of flour. When pies are done meringue with the whites of 6 eggs beaten stiff and $1\frac{1}{2}$ cups of sugar; cook a light brown.

Lemon Pie.

Take 4 eggs beaten light, juice of 2 lemons, 2 teacups of granulated sugar, lump of butter size of an egg, 6 grated crackers, 1 cup of cold water. Beat all very light and fill 2 crusts. Set in hot oven to bake.

Lemon Pie.

Three-fourths cup granulated sugar, 1 teaspoon flour, yolks of 3 eggs and white of 1 egg well beaten, the juice and grated rind of two lemons, $\frac{1}{2}$ cup ice water. Bake in a moderate oven, meringue with 2 beaten whites and $\frac{1}{2}$ cup powdered sugar. Set in oven to brown.

Molasses Pie.

Take 1 pint of New Orleans molasses, 1 teacup of cream, lump of butter size of an egg, 1 teaspoon of flour beaten with 2 eggs (not separately). Put mixture in 2 crusts, set in oven to bake. About five minutes before it is done peel outside of lemon; slice thin and lay slices on each pie; let stay about 5 or 8 minutes.

Genoese Pastry.

Four ounces of flour, 8 ounces butter, 4 ounces almond paste, 5 eggs. Melt butter, but do not allow it to get hot. Break eggs in a bowl and add sugar. Place the bowl in saucepan of hot water and whip eggs and sugar 20 minutes, but it must not get hot. Remove from hot water, add almond paste crumbled fine. Beat until smooth, then add butter and stir in flour lightly. Line a round jelly cake pan with buttered paper, standing 1 inch above edge of pan. Bake in a rather quick oven 30 minutes (until it will not dent when tested with the finger.)

Pineapple Pie.

One pineapple, 1 cup powdered sugar, $\frac{1}{2}$ cup butter, 3 eggs. Beat eggs separately; have sugar and butter creamed, add the yolks, then the pineapple grated, lastly the whites. Bake pie and meringue. Set in oven until a chestnut brown.

Molasses Pie.

One coffee cup granulated sugar, 1 cup syrup, 2 tablespoons butter, 2 eggs, $\frac{1}{2}$ teaspoon soda. Have a rich pastry and fill with the mixture. Set in oven to bake.

Sweet Potato Pie.

Three teacups mashed potatoes, 1 teacup granulated sugar, 2

tablespoons butter, 1 teacup cold water, flavor with nutmeg. Bake in a crust and serve with quince preserves.

Lemon Pie.

Two lemons, $1\frac{1}{2}$ coffee cups granulated sugar, $\frac{1}{2}$ cup sweet milk, 1 tablespoon corn starch, $\frac{1}{2}$ pint water, 6 eggs, 1 tablespoon butter. Bake lemons a short while, then squeeze and strain the juice. Boil rind in the water and stir into the mixture, using yolks and rest of ingredients. Bake in rich pastry. Meringue with the beaten whites and 6 tablespoons sugar. Set in oven to brown.

Lemon Pie.

One cup of sugar, 4 eggs beaten separately, 2 tablespoons of cornstarch, 2 lemons, juice of both and rind of 1, 1 pint of milk, 1 tablespoon of butter. Heat milk to boiling, stir in the cornstarch, that must be moistened with a few spoons of cold water. Boil a few minutes, stirring constantly; while hot add the butter and set away to cool. Beat yolks light and add sugar; mix thoroughly before putting in lemon juice and grated rind. Beat this to a stiff cream and add gradually to the cornstarch. After pies are done beat white of eggs to a stiff froth; add sugar, then meringue and place pies in the oven to brown.

Cream Pie.

One cup of rich milk, $1\frac{1}{2}$ cups of sugar, 4 eggs, $\frac{1}{2}$ cup of butter, cream, sugar and butter; beat eggs, add 1 tablespoon of flour, then milk. Meringue with the well-beaten whites and 5 tablespoons of granulated sugar. Have 2 crusts ready and fill with the mixture; set in oven to bake; meringue and cook a few minutes.

Raisin Pie.

One pound of raisins, $\frac{1}{2}$ cup of butter, 1 cup sugar, $\frac{1}{2}$ cup water, 3 eggs beaten separately, 1 tablespoon of flour or corn starch. Cream, butter, add sugar, then eggs beaten light and water. Simmer the raisins for a few minutes, then add to the mixture. Have 2 pie crusts ready and fill; put crust on top; set in oven to brown.

Mince Meat.

Three pounds of lean beef or a large beef tongue boiled until tender. If you use a tongue take one that has been in salt four or five days not smoked. When cold chop fine and add 2 pounds of suet, 3 pounds of seeded raisins, 2 pounds of currants well washed and drained, $\frac{3}{4}$ of a pound of citron, 12 large apples chopped, 4 oranges, 3 lemons, 1 teacup of strawberry or raspberry jam, 1 cup of quince preserves, 4 pounds of sugar, 2 tablespoons of ground cinnamon, 1 tablespoon of nutmeg. Moisten with vinegar from sweet pickle if possible or a pint and a half of cooking sherry. Work in well and tie up tightly in a stone jar.

Lemon Pie Without Butter.

Yolks of 3 eggs, 1 coffee cup of sugar and 3 tablespoons of flour mixed with the sugar. Beat the eggs light. Add the sugar and flour a little at a time, then the strained juice of 1 lemon and lastly a coffee cup of boiling water. Set in hot water and cook until it thickens. Line a pie plate with nice pastry; prick well with a fork and bake done. When cool put in the mixture, which has also cooled. Make a meringue of the whites by beating them stiff and adding 3 tablespoonfuls of sugar. Cover pie with the meringue and let brown in the oven. This will make one pie.

Mince Pie.

Use recipe for pastry and make 2 pie crusts. Fill tolerably full with the mince meat and pour over 1 tablespoon of brandy or whisky. Cover with top of pastry and stick several times with silver fork. Bake in moderate oven until a chestnut brown. Sprinkle liberally with powdered sugar. Serve warm.

Pumpkin Pie.

Peel and remove the soft part and seed from a pumpkin; cut into pieces and put in a saucepan with cold water; stew until tender. Drain well and strain through a colander. To 1 quart of strained pulp add 1 kitchen spoon of butter, 1 quart of rich milk, 6 beaten eggs, 12 tablespoons of powdered sugar, 1-3 cup of molasses, 1 heaping tablespoon of ginger, a pinch of salt, cinnamon and nutmeg to taste. If not sweet enough add more sugar. A wine glass of brandy improves it. Fill a deep pie plate with this mixture and bake in a moderate oven 30 minutes.

Victoria Pie.

Pare and stew some tart, juicy apples until tender, then rub through a sieve. To each cup of apples add 1 tablespoon of butter, stirring until it is melted; then add 1 coffee cup of sugar, the yolks of 2 well-beaten eggs, the grated rind and juice of $\frac{1}{2}$ lemon, $\frac{1}{2}$ coffee cup of wine and $\frac{1}{2}$ cup of cream. Prepare a nice puff paste and line a deep pie pan. Brush with white of 1 egg and add to it $\frac{1}{2}$ cup of chopped raisins and almonds, pour in the mixture and bake in a moderate oven. When done use 2 well-beaten whites and 3 tablespoons of granulated sugar for meringue. Flavor with vanilla and bake in a moderate oven.

Caramel Pie.

Take 1 cup of damson or grape preserves and put through a sieve, then add yolks of 3 beaten eggs, 1 cup of sugar and 3 tablespoons of melted butter to the preserves. Flavor with vanilla. Have pie crust made and brown slightly, then add the filling; set in the oven and bake. Whip whites of 3 eggs and add enough powdered sugar to make it stiff; also a little vanilla. Meringue the pie and

set in oven until brown. It is nice to serve the whipped cream pie with the caramel pie.

Queen Pie.

Two cups of granulated sugar, 4 eggs, 1 cup of cream, 1 cup of butter, 2 tablespoons of flour, 2 whites for meringue with 1 teacup sugar.

Chocolate Pie.

Yolks of 3 eggs beaten light, 2 cups of granulated sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of cream. Cream butter, add sugar, then $\frac{1}{2}$ cup of chocolate dissolved in a little warm water. When done use whites and 4 tablespoons of sugar to meringue pies. Set in oven a few minutes to brown.

Mince Meat.

Select 6 pounds of lean beef and 1 fresh tongue. Wash thoroughly, put in a kettle with 1 pod of red pepper, water enough to cover it. Remove the scum when it reaches the boiling point; add hot water from time to time. Cook until tender, then season with salt; take the cover from the kettle; let boil until almost dry; take out, set aside to cool. They should be cooked the day before you wish to use them. Remove all the bone and gristle before chopping. Chop the tongue and beef very fine, also $6\frac{1}{2}$ pounds of kidney suet, 5 pounds of raisins, seeded, 3 pounds of currants (they must be washed and dried), 6 pounds of green tart apples chopped, $1\frac{3}{4}$ pounds of citron, cut fine, 3 oranges, 3 lemons. Remove the seed and cut very fine, add 9 pounds of light brown sugar, 2 grated nutmegs, 1 ounce of cinnamon, $\frac{1}{2}$ an ounce each of allspice, cloves and mace. Mix thoroughly, then add 3 quarts of good whisky, 1 pint of French brandy, 3 quarts of sweet cider. Cover it and keep in a cool place.

Boston Cream Pie.

Three eggs beaten separately, 1 cup of granulated sugar, $1\frac{1}{2}$ cups of sifted flour, 1 full teaspoon of baking powder, 2 tablespoons of milk or water. Divide batter into half and bake on 2 medium size pie pans. Bake in a quick oven to a straw color. When done and cool split each one in half with a sharp broad knife and spread half the cream between each.

Cream—Put 1 pint of milk to boil. Break 2 eggs in a dish and add 1 cup of sugar, $\frac{1}{2}$ cup of flour. After beating well stir it in the milk. Just as the milk begins to boil add 1 ounce of butter and stir one way till it thickens. Flavor with vanilla. Spread on pies and serve them cold.

Mince Meat.

One and one-fourth pounds of good lean beef, chopped fine after being boiled, $\frac{3}{4}$ pound of beef suet, carefully shredded, 1 pound of seeded raisins, 1 pound of currants washed and run through sifter, 1 pound of tart apples peeled and put through a

grinder, $\frac{3}{4}$ of an ounce of cinnamon, $\frac{1}{4}$ ounce of cloves, $\frac{1}{4}$ ounce of ground ginger, 1 nutmeg, grated, juice and grated rind of 1 lemon, $\frac{1}{4}$ tablespoon of salt, 1 teaspoon of black pepper, $\frac{3}{4}$ pound of brown sugar, $\frac{3}{4}$ pint of molasses or syrup, $\frac{1}{4}$ pound of butter, $\frac{1}{4}$ ounce of mace; 1 quart of good whisky. A little cider is an improvement. Have water boiling when beef is put on to cook, with enough water to cover it. Cook until tender. Use some of this stock to moisten meat. This makes 1 gallon of mince meat.

Orange Roley Poley.

Make a light dough and roll out into a long narrow sheet $\frac{1}{4}$ of an inch thick. Slice the oranges and remove the seed. Spread the oranges thickly over the dough; sprinkle with sugar. Fold well at the edges. Boil in floured cloth for $1\frac{1}{2}$ hours. Add the juice of orange to the sauce.

Huckleberry Pie.

Put 1 quart of picked huckleberries into cold water, take up and reject all imperfect ones. Line a buttered pie pan with paste, let berries be $\frac{1}{2}$ inch deep, for each quart of berries allow $\frac{1}{2}$ coffee cup of brown sugar, dredge over 1 teaspoon flour, a dash of salt and a little nutmeg. Put top of pastry, make several incisions on either side, press crust together around edge and trim off with sharp knife. Bake in hot oven $\frac{3}{4}$ of an hour.

Mock Cherry Pie.

One cup of raw cranberries, $\frac{1}{2}$ cup seeded raisins, 1 cup granulated sugar, 1 heaping tablespoon butter, 1 tablespoon flour. Cover bottom of pie pan with a raw paste, reserving enough for upper crust. Cream butter, add sugar, flour, the cranberries mashed and cut in half, also the raisins; mix well, put this filling in paste, cover with top and stick with a fork. Bake 30 minutes in a moderate oven.

Cherry Pie.

One pint seeded cherries, $\frac{3}{4}$ pint of sugar, 1 dessertspoon butter. If cherries are very ripe put, uncooked, in a raw paste, with top of pastry. Stick with fork, bake in moderate oven.

Cherry Tart.

Wash, and stone $1\frac{1}{2}$ pounds of murillo or black cherries, put in saucepan with 1 teaspoon cold water, enough granulated sugar to sweeten, cook until tender. Have a rich paste, fill with the cherries, and set in moderate oven to bake. Strips of pastry may be put across, or a top of pastry. Prepare cherries, same way, and put in a sheet of pastry, rolled thin. Cook in baking dish, or put in bag and cook in kettle of boiling water. Serve with a rich sauce.

Gooseberry Pie.

Stew gooseberries until tender, sweeten, add 1 tablespoon but-

ter cut in bits, dredge with 1 teaspoon flour. Fruit can be put in raw crust, with top of pastry, or put in cooked shell with bars of pastry. Can mash fruit or leave whole. Serve with rich cream.

Ripe Berry Pies.

Line piepan with crust, fill half full of berries, dredge with 1 tablespoon sifted flour, if fruit is juicy, and sugar to sweeten, add more berries, cover with crust, slit in center. Bake a chestnut brown, dredge with pulverized sugar. Huckleberry and blackberry pies are improved by adding 1 teaspoon ground cinnamon, and 1 teaspoon ground ginger. Prepare according to preceding recipe.

Cherry Pie.

Stone enough cherries to half fill a raw crust, sprinkle over them 1 teacup granulated sugar, 1 teaspoon sifted flour, 1 dessertspoon butter, cut in bits, add more cherries. Cover with upper crust, slit in center and bake.

Green Apple Pie.

Peel, core, and slice enough tart apples for a pie, add to them 3 tablespoons granulated sugar, 2 tablespoons cold water, 1 dessertspoon of butter, 1 even tablespoon flour, 1 teaspoon ground cinnamon, stir well. Put in piepan lined with a rich crust, cover with top crust, slit in center. Bake 40 minutes.

To Ice Pastry.

Have white of 1 egg on a cold plate, beat to a stiff froth, when pastry is nearly baked, brush over top with egg, sift over powdered sugar, and set in oven a few minutes to glaze.

Sweet Fritters.

One cup of flour, $\frac{1}{2}$ cup new milk, 1 tablespoon granulated sugar, 1 tablespoon butter, a dash of salt, 2 eggs. Sift together the flour, sugar and salt. Beat yolks light, add the milk, and stir this slowly into flour, add butter, melted, set aside for 1 hour. When ready to use, fold in the stiffly beaten whites. The batter should be stiff enough to cover any fruit desired for fritters. Apples, bananas, apricots or any fruit preferred may be thinly sliced and stirred into this batter. Drop by spoonful into a skillet of hot fat. When done, sprinkle with powdered sugar. Apple or peach fritters may be served with maple syrup or orange sauce, or simply powdered sugar.

Two oranges thinly sliced may be used in fritter batter, cover with powdered sugar.

Sweet Potato Buns.

One quart of flour, 1 coffee cup of potatoes, 1 tablespoon of butter, 1 teaspoon of allspice, 1 tablespoon of granulated sugar. Boil potatoes until soft, peel and mash them while hot, add flour, spice,

sugar and 1 coffee cup of yeast. When well risen, work in the butter. Make dough in small rolls. Bake a chestnut brown. Serve hot.

Jam Pie.

One coffee cup jam, 1 pint cream, 3 eggs, 2 tablespoons butter, 2 tablespoons flour, $1\frac{1}{2}$ cups granulated sugar. Cream yolks and butter, add sugar, flour, then jam, stir in cream and beat well, fold in stiffly beaten whites. Put this filling in two raw crusts, and put in moderate oven to bake. Have 2 unbeaten whites in bowl, to which add 1 small teacup of granulated sugar, beat until very stiff. Meringue pies and cook a chestnut brown.

Date Cream Pie.

Bake a rich crust in a pie tin. To each pie allow $1\frac{1}{2}$ cups of stoned and chopped dates, half pint of whipped cream, sweetened to taste. Cover top with a meringue, brown lightly, and when cold dot with bright red jelly.

Peach Cobbler.

Peel and stew 1 quart of peaches till nearly done, sweeten with 1 heaping pint of granulated sugar and boil a little longer, stirring often. Leave stone in peaches, it gives a nice flavor. Take 1 heaping tablespoon of butter cut in bits and strew over cobbler. Cover with a top crust and bake. Reserve a little of the peach juice, pour over the pie just before serving.

Firmity.

Take 1 pint of new wheat, have it cracked, put on with water and cook until a light mush. Pour off water, and add fresh water, cook till soft. Have 3 eggs beaten, 1 tablespoon of flour, sugar to taste. Drain off water from wheat and pour 1 quart of milk into it. Cook until eggs are set, stirring often. Season with nutmeg. Serve for dessert.

Apple Custard Pie.

One teacup of grated apple, 1 teacup of new milk, 1 tablespoon butter, $2\frac{1}{2}$ tablespoons granulated sugar, 2 eggs, juice of $\frac{1}{2}$ lemon with a little rind, $\frac{1}{2}$ wineglass of brandy or whisky. Mix well, pour into deep pie plate, lined with paste, put strip of paste around edge of pan. Bake 30 minutes. It is delicious served with rich cream.

Caramel Pie.

One cup brown sugar, 1 cup of butter, 1 cup of peach marmalade, 1 teaspoon of vanilla, 5 eggs, beaten separately. Cream butter, add sugar and other ingredients, beat well and bake in pastry.

Almond Pie.

One-fourth pound of macaroons, 2 ounces almonds, $\frac{1}{2}$ pound of granulated sugar, $\frac{1}{4}$ pound of butter, whites of 5 eggs, 1 teaspoon

vanilla. Blanch almonds and chop fine, also the macaroons. Mix with other ingredients; stir in whites beaten to a froth. Make a puff paste and fill with the mixture. Set in oven to bake. Can be served either hot or cold.

Pancakes.

One-half pound of flour, 1 heaping teaspoon of baking powder, 2 heaping teaspoons of sugar. Mix together and add $\frac{1}{2}$ teaspoon of salt and enough cold milk to make a stiff batter, add 1 egg without beating.

Mock Cream Pie.

One pint of cream, 1 coffee cup granulated sugar, 2 tablespoons cornstarch, 3 eggs, 1 dessertspoon butter, a pinch of salt. Make a custard, with yolks of eggs, milk, sugar and cornstarch, cook until consistency of mush. Have a baked shell, fill with the custard, grate over a dash of nutmeg, and set in oven to bake. To unbeaten whites, add 3 tablespoons granulated sugar, beat with wire whisk very stiff, meringue pie, and brown in quick oven. Serve quince preserves or peach preserves with pie.

Custard Pie.

One pint rich milk, $2\frac{1}{2}$ tablespoons granulated sugar, 2 eggs, flavor with vanilla or nutmeg, a pinch of salt. Beat yolks until light, then add sugar, flavoring, the beaten whites, salt, and milk. Mix well, pour in pie pan lined with paste. Bake until custard is firm. Double recipe for 2 pies.

Apple Custard Pie.

One teacup of grated apple, 1 teacup of new milk, 1 tablespoon of butter, $2\frac{1}{2}$ tablespoons granulated sugar, 2 eggs, juice of $\frac{1}{2}$ lemon, with a little rind, $\frac{1}{2}$ wine glass of brandy or whisky. Mix well, pour into deep pie plate, lined with paste, put strip of paste around edge of pan. Bake 30 minutes. It is delicious served with rich cream.

Buttermilk Pie.

Take 1 pint of buttermilk, add to it 1 teacup of granulated sugar, 1 kitchen spoon butter, 1 teaspoon of vanilla, beat well. Have 2 pie crusts ready and fill with the mixture, and set in moderate oven to bake.

PUDDINGS

"The proof of the pudding is in the eating."—ANON.

Spiced Apple Pudding.

Three teacups of bread crumbs, 3 teacups of chopped apples, 1 teacup of sugar, a quarter of pound of raisins, a little chopped citron, 2 tablespoons of brandy, 1 tablespoon of ground cinnamon, half teaspoon of ground cloves, 1 teaspoon of mace, 3 eggs beaten separately. Cook the bread crumbs a few minutes with 1 pint of milk, before adding the other ingredients. Add the ingredients and beat well, then stir in the whites lightly. Bake half an hour in a hot oven. Serve with sauce.

Sauce.

One and one-half teacups of brown sugar, $1\frac{1}{2}$ cups of water, lump of butter the size of an egg, let all boil, stir in a little flour. After it boils, remove from fire and add 2 tablespoons of brandy.

Black Pudding.

One coffee cup of black molasses, 1 cup of sour cream, 1 deserts-
poon of soda, 1 cup of chopped suet, 1 pound of raisins, little citron, a few almonds blanched and cut fine, $\frac{1}{4}$ pound of figs, 3 apples, 3 coffee cups of flour. Mix well and steam for 3 hours in a melon mold.

Hard Sauce.

One and one-half cups powdered sugar, a good slice of butter, cream until light, then add sugar and sherry wine before serving.

Kentucky Pudding.

One cup of molasses, 1 cup new milk, 1 cup chopped suet, 1 cup raisins, 1 cup currants, $2\frac{1}{2}$ cups flour, 1 teaspoon baking powder. Mix well, put in bag and steam 2 hours. Serve with rich sauce, flavored with brandy.

Bread Pudding.

Two coffee cups of grated bread crumbs, 2 cups granulated sugar, $\frac{1}{2}$ cup butter, 1 quart new milk, 6 eggs, and 1 cup blackberry jam. Beat all together, put in pudding dish and bake lightly. Take from stove, cover the top with jam, and then meringue with three of the whites and enough sugar to make it stiff. Brown in the oven; eat cold with hard sauce.

Steamed Pudding.

One pound of flour, $\frac{1}{2}$ pound of granulated sugar, $\frac{1}{2}$ pound butter, 1 teacup of sweet milk, 2 teaspoons baking powder, $\frac{1}{2}$ pound

raisins, 4 eggs beaten separately. Mix like cake and put in a greased melon mold. Set in steamer and cook 3 hours. Or it is nice baked in a cake mold inside of stove. Serve with wine sauce.

Queen of Puddings.

One pint of bread crumbs, 1 quart of sweet milk, 1 cup of granulated sugar, yolks of 4 eggs well beaten, the rind of 1 lemon grated, butter size of an egg. Beat the whites of eggs to a stiff froth, add 1 teacup of sugar into which has previously been stirred the juice of 1 lemon. Spread over the pudding a layer of jelly, then the whites. Set in oven to brown. Serve with sauce flavored with lemon or cream.

Puff pudding.

Two cups granulated sugar, 1 cup butter, 3 cups flour, 2 teaspoons baking powder, 1 cup sweet milk. Put in a buttered mold and steam 2 hours. Serve with a rich sauce.

Fruit Pudding.

Take 1 pint of milk, 5 eggs, 2 tablespoons granulated sugar, 1 tablespoon butter, 2 tablespoons flour, slices of peaches or apples, must be thin and drop in the butter. Boil pudding in mold 2 hours. Serve with sauce.

Ginger Pudding.

Cream $1\frac{1}{2}$ pounds of butter and $\frac{1}{2}$ pound of brown sugar; stir into it alternately 1 pint of molasses and 3 pints of flour, 6 well-beaten eggs. Add ginger and other spices to taste. Lastly stir in $\frac{1}{2}$ pint of sour cream. Put a little soda in cream and add lastly currants. Raisins may be used instead of currants.

Plum Pudding.

One pound of raisins, 1 pound of currants, $\frac{1}{2}$ pound of beef suet, $\frac{1}{2}$ pound of butter, $1\frac{1}{2}$ pounds of stale bread grated, $\frac{1}{2}$ pound of flour, 8 eggs, 1 pound of brown sugar, $\frac{3}{4}$ of a pound of chopped apples, 1 glass of brandy, 1 pint of milk, 1 pint of wine, 2 nutmegs grated, 1 tablespoon of mace, 1 tablespoon of cinnamon, a pinch of salt; cream butter and sugar together; beat eggs light. Add half the milk to the whites, stirring in flour and grated bread. Add sugar and butter, then suet, and fruit alternately, then spice and liquor and balance of milk, and stir the whole well together. If not stiff enough add flour and bread crumbs. Boil 6 hours.

Plum Pudding.

One and one-half pounds of raisins seeded and cut fine, 1 pound of brown sugar, 1 pound of grated bread crumbs, $\frac{1}{4}$ pound of butter, $\frac{1}{2}$ cup of sour cream, with $\frac{1}{2}$ teaspoon of soda, 8 eggs. Beat the yolks of the eggs very light, and mix in the sugar, sprinkle the raisins with flour. Cream the butter add the cream, then add both to

the eggs and sugar. Beat in the bread and the whites, last of all stir in the raisins. Pour into a melon mold and cook 4 or 5 hours.

Pineapple Pudding.

Butter pudding dish and line bottom and side with slices of stale cake; pare and slice thin pieces of pineapple; place the pineapple in first, then strew with sugar, more pineapple and so on until dish is full. Pour over a small teacup of water. Have the top of dish covered with the slices of cake which have been dipped in cold water, and pour sugar over the whole. Cover with buttered plate and bake slowly for two hours.

Banana Fritters.

One cup of flour, 2 eggs beaten separately, 1 tablespoon of butter, 1 cup of milk or water, add whites last. Slice 3 bananas round and stir into the batter, a little lemon improves it. Fry by spoonfuls in hot lard, having a slice of banana in each fritter. Sift powdered sugar over them and serve.

The same recipe is used for pineapple fritters, omitting the bananas and lemon.

Cherry Pudding.

Two eggs, 1 cup of sweet milk, 3 teaspoons of yeast powder, flour to make stiff batter, as many cherries, or fruit of any kind as can be stirred in. Boil or steam 2 hours. Serve with fruit sauce.

Use this recipe for cornstarch pudding, omitting cherries.

Cottage Pudding.

Break in the baking dish 4 yolks of eggs, beat them well. Put in $\frac{1}{2}$ teacup of sweet milk, 10 tablespoons of flour (not heaping), $\frac{1}{2}$ teaspoon of salt, beat hard, add $2\frac{1}{2}$ teacups of milk, then the whites of eggs. Beat into the mixture. Bake $\frac{3}{4}$ of an hour. Sauce—Two teacups of sweet milk, 1 large tablespoon butter. Let it boil, beat 1 egg and nearly teacup of sugar together. Pour milk on eggs and sugar, then boil. Add 1 teaspoon of vanilla. Serve it cold.

Chocolate Pudding.

One quart of new milk, 1 large coffee cup of granulated sugar, 4 eggs, 1 teaspoon of vanilla, 2 tablespoons of cornstarch, $\frac{1}{4}$ cake of Baker's chocolate. Put milk in double boiler and when it gets hot, stir in the chocolate, which must have been made into a smooth paste with hot water; let it come to boiling point, then pour over the well beaten yolks, sugar and cornstarch, and return to fire. Cook until it thickens, add vanilla, put in pudding dish, cook until done. When cool meringue on top with the well-beaten whites and 5 tablespoons granulated sugar; set in oven few minutes to brown. Serve cold with whipped cream.

Jam Pudding.

Four eggs, 1 cup butter, 1 cup sugar, 1 cup jam, $1\frac{1}{2}$ cups of flour, 4 tablespoons of sour cream, 1 teaspoon of soda stirred in the cream. Have whites beaten stiff, and meringue on top when done. Then set in the oven to dry. Bake in a loaf and serve very hot.

Sauce.

Whip the whites of 2 eggs to a stiff froth; cream 1 teacup of butter with $1\frac{1}{2}$ cups of sugar, stir in the whites, flavor with 1 teaspoon of vanilla, or 1 wine glass of sherry wine.

Stuffed Apples.

Peel apples, core them and drop in boiling water, cook until tender, let get cool and fill with chopped raisins, almonds and English walnuts. Put in pan to brown, serve cold with a custard.

Custard.

One pint of milk, 3 eggs, 1 teaspoon of vanilla, 1 cup of sugar, put milk in double boiler, when hot pour on eggs and sugar, return to fire. Cook until tolerably thick, serve cold on apples.

Chocolate Pudding.

One-fourth cake of Baker's chocolate, 2 pints of new milk, 1 coffee cup of granulated sugar, 3 eggs, 3 tablespoons cornstarch, put milk in double boiler. When hot pour on the beaten yolks, sugar and cornstarch; cook till consistency of cream; stir constantly, then put in pudding dish. When cold, meringue with 3 unbeaten whites, and 3 heaping tablespoons of granulated sugar, beaten until stiff. Set in oven a few minutes to brown. Serve with whipped cream.

Rice Pudding.

Take 5 tablespoons of cooked rice, 4 tablespoons of granulated sugar, 1 quart of new milk, 1 teaspoon vanilla. Add milk, sugar and vanilla to rice and stir well; then put in pudding dish. Cook from 3 to 4 hours in a slow oven; stir it several times in the beginning. Serve cold with cream, or hot with a rich butter sauce.

Fruit Biscuit.

Grated rind of 1 lemon, $2\frac{1}{2}$ pounds of flour, 3 teaspoons baking powder, $\frac{1}{4}$ pound lard, 1 teaspoon salt, 4 ounces sugar, 2 eggs beaten light, $\frac{1}{2}$ pound raisins, $\frac{1}{4}$ pound citron. Add milk enough to make a soft dough; cut out with cutter, and moisten on top with white of egg and a little milk. Bake in a moderate oven.

Queen Pudding.

One quart of new milk, 1 pint bread crumbs, 1 cup granulated sugar, yolks of 4 eggs, 1 tablespoon butter, 1 teaspoon extract of

lemon. Mix well, and pour in pudding dish; cook until done. Then spread with a layer of fruit jelly. Beat eggs to a froth, with 1 teacup sugar, add a little lemon juice, meringue pudding and cook a chestnut brown. Serve with a rich sauce.

Custard Pudding.

Two pints of new milk, 1 cup granulated sugar, 6 eggs, 1 teaspoon vanilla. Beat eggs and sugar together, add vanilla. Pour hot milk over eggs and sugar. Put in pudding dish, and bake 1 hour. Serve with wine sauce.

German Pudding.

Soak 1 coffee cup of dried apples and chop fine, put in a bowl with 1 cup of molasses, and let stand all night. In the morning, add 1 cup of dried sweet cherries, 1 cup currants, $\frac{1}{2}$ pint of chopped suet, 2 eggs, 2 cups of flour, and 1 teacup cold water. Add 2 teaspoons baking powder to flour before sifting. Mix well, and put pudding in a greased and floured cloth. Sew up, and boil 2 hours. Serve with brandy sauce.

Meringue Pudding.

Line a pudding dish with slices of sponge cake, put a layer of jelly or jam over it. Then pour over a custard, and bake a light brown. Meringue on top with icing, and set in oven to dry. Serve with sauce.

Black Pudding.

Three eggs, $\frac{1}{2}$ pint of black molasses, $\frac{1}{4}$ coffee cup of butter, $\frac{1}{4}$ coffee cup light brown sugar, $\frac{1}{4}$ cup sour cream or buttermilk, 3 cups sifted flour, 1 teaspoon ground cloves, 1 teaspoon cinnamon, 1 teaspoon ginger, 2 coffee cups raisins, 1 cup citron, a pinch of salt, $\frac{1}{2}$ teaspoon soda dissolved in a little warm water. Cut citron in thin pieces, add flour and soda last. Mix well, and put the mixture in a cloth that is greased with lard, and sprinkle with flour; steam 2 hours.

Sauce For Pudding.

One cup powdered sugar, $\frac{1}{2}$ cup butter, 2 teaspoons milk, yolk of 1 egg, 1 wine glass of brandy. Put sugar, butter and milk in double boiler, stir well, then place on range for 20 minutes until melted. Remove from fire and beat well, then put in the yolks and beat again until smooth. Add brandy and serve.

Transparent Pudding.

Yolks of 4 eggs beaten light, 3 teacups of 4-X sugar, 3 teaspoons of cornstarch, $\frac{3}{4}$ teacup of butter well creamed, a pinch of salt. Almost 1 pint of cream or rich milk, a dash of nutmeg. Put this in a double boiler, cook until tolerably thick. Have 2 pie crusts (not cooked) and spread on the mixture and bake. Use the beaten whites,

allowing 1 tablespoon of granulated sugar to each white. Meringue the pies, set in oven and bake a light brown.

Suet Pudding.

Take 1 cup of suet chopped fine, 1 cup of New Orleans molasses, 1 cup of chopped raisins, 1 cup sour milk, 1 teaspoon soda, dissolved in a little warm water, 1 teaspoon ground cloves, 1 teaspoon cinnamon, $\frac{1}{2}$ nutmeg grated, 3 cups flour, 2 eggs. Mix as you would cake, a little more flour may be added if too soft. Put in greased mold and steam 3 hours.

Graham Pudding.

Three coffee cups of flour, 2 cups of Graham flour, 1 cup chopped suet, 1 cup molasses, 1 cup of milk, $\frac{1}{2}$ pound citron cut in small pieces, 1 pound of raisins, 1 pound of currants, 1 teaspoon baking powder dissolved in $\frac{1}{2}$ cup of boiling water, 3 teaspoons mixed spices, 1 teaspoon of nutmeg, 1 tablespoon of salt. Rub suet in flour; add other ingredients; beat hard, put in pudding bag and boil 5 hours.

Sauce.

Three eggs well beaten, $\frac{1}{2}$ cup of butter, 1 pound powdered sugar, 1 teaspoon of vanilla, 1 wine glass of brandy.

Apple Sauce.

Peel tart apples and quarter them (if very large cut the quarters once in two). Have 2 quarts when peeled. Put them in granite kettle, add 2 coffee cups of granulated sugar. Put on back of range; let cook in their own juice until tolerably thick, and syrup looks clear. Serve with meat.

Tyler Pudding.

Four eggs, 3 coffee cups of sugar, 1 teacup of butter, 1 teacup of cream. Season with lemon and bake in a paste.

Banana Pudding.

Take $\frac{1}{2}$ dozen bananas, peel and cut in pieces an inch thick, put in baking dish and pour over custard made in the following manner: Custard—One pint of milk, 3 eggs, beat the yolks light, add milk, also 2 tablespoons of granulated sugar. Have the milk boiling, add the eggs and let it cook until it thickens; when cool pour over the bananas. Make a meringue with whites of the eggs and granulated sugar, put on top of custard, set in oven a few minutes to brown. Serve at once.

Indian Pudding.

One quart of milk, 4 ounces of cornmeal, 2 ounces of butter; stir together and cook in a double boiler 20 minutes, then add 4 ounces of sugar, 3 eggs, 1 teaspoon of salt, 1 teaspoon of ginger; stir together for a few minutes. Cook 10 minutes longer and then pour into a buttered mold and bake $\frac{1}{2}$ hour. Serve with hard sauce.

Apple Dumpling.

Peel enough apples to fill a baking dish, add 1 cup of granulated sugar. Roll pastry thin, cut in strips, and put around each apple and put sugar in the aperture, after removing the core. Bring the pastry nearly to the top of the apples and sprinkle sugar over all; put in dish and bake in a hot oven until done. Serve with hard sauce, flavored with wine or whisky.

English Plum Pudding.

One pound of plums, 1 pound currants, 1 pound raisins, 1 pound beef suet, 1 pound sugar, $\frac{3}{4}$ pound candied peel, $\frac{1}{2}$ pound of bread crumbs, $\frac{1}{2}$ pound of flour, 8 eggs, spices to taste. Mix it with stout, old ale or milk, which ever preferred. Grease mold and fasten tight, boil 12 hours. Do not allow water to cover pudding when first put on. One-half the quantity may be used if desired. Pour on brandy and set on fire. Serve with brandy sauce. This is the original English plum pudding recipe.

Apple Pudding.

Peel and core 6 tart apples, and fill with chopped raisins. Put in baking dish and set inside stove and cook until soft. Make a custard with 1 pint of new milk, 1 teacup of granulated sugar, 2 eggs, $\frac{1}{2}$ pound of almond macaroons. Pour scalding milk on yolks and sugar, return to boiler and add the macaroons. Stir constantly, then pour over apples. Bake a light brown. If served hot, use a rich sauce flavored with sherry wine or brandy. If preferred cold, serve with whipped cream.

Orange Pudding.

Peel 5 oranges, cut in thin slices, remove the seed. Sprinkle over them 1 coffee cup of granulated sugar. Put 1 pint of rich milk in double boiler, let it get hot. Have 3 yolks well beaten, with 1 tablespoon of cornstarch. Pour the hot milk over this, and stir well, then return to boiler and cook a few minutes, stirring all the while. (Can add a little cold milk to make it smooth). As soon as thickened pour over the fruit. Beat whites stiff and add 3 tablespoons of sugar, meringue and set in oven a few minutes. Berries or peaches can be substituted for oranges.

Plum Pudding.

Five eggs, 1 teacup of sugar, 1 cup of butter, 3 cups of flour, 1 teaspoon of soda, $\frac{3}{4}$ pound of raisins, $\frac{1}{2}$ pound of citron; mix thoroughly, put in a buttered mold and steam 3 hours. Serve with this sauce.

Sauce.

One pint of brown sugar, 1 heaping tablespoon of butter. Blend together, then put in a bowl, place in a pan of hot water, stirring

constantly. Add a little cream, when of right consistency remove from fire and add a wine glass of sherry or brandy.

Almond Pudding.

Tie closely in a muslin bag $\frac{1}{2}$ of a vanilla bean cut fine. Boil in 1 quart of rich cream until it is flavored; take the bag from cream, pour over $\frac{1}{2}$ pound of sponge or almond cakes sliced, thin; put in a pudding dish, cover the dish till cake is dissolved. Have ready 4 ounces sweet almonds, 2 ounces bitter almonds, that have been blanched and pounded to a paste, with enough rose water to keep them from oiling in the mortar. Beat 8 eggs, light. When the cream and cake are cold, stir alternately with them the eggs, almonds and $\frac{1}{2}$ pound powdered sugar. Butter a deep dish, put in the mixture. Have ready a star cut from citron and several smaller ones to garnish the pudding. Set in a quick oven and bake. Cover with paper if it gets too brown. Serve cold with whipped cream flavored with sherry wine.

Blackberry Pudding.

One and one-half cups of flour, 1 cup of granulated sugar, $\frac{3}{4}$ cup of butter, 1 cup of jam, 4 eggs, 2 teaspoons baking powder, flavor with nutmeg and cinnamon. Cook in baking dish. Serve with a rich sauce.

Cold Pudding.

Soak 1 box of gelatine in 1 cup of cold water, beat the yolk of 1 egg and add 1 cup granulated sugar, and pour over this 1 pint of hot cream. Cook in double boiler until it thickens, then add the gelatine, flavored with grated rind of 1 lemon. Line a glass bowl with almond macaroons and lady fingers that have been soaked 1 hour in rum. Put alternate layers of cake, candied cherries, apricots and raisins. Pour over the mixture and let harden. Serve with whipped cream.

Orange Fritters.

Make a batter with 1 pint of sweet milk, 2 well-beaten eggs, and flour enough to make it tolerably stiff. Peel 3 oranges; remove the seed and slice thin; dip pieces in batter and fry in hot butter. Serve hot with powdered sugar sifted generously over them.

Lemon Pudding.

Two eggs beaten separately, 1 tablespoon of butter, $\frac{1}{2}$ pint of flour, little more than $\frac{1}{2}$ pint of sugar, $\frac{1}{2}$ teacup of milk. Cream butter, add sugar, then yolks. Strain in the juice of 1 lemon, then the whites of eggs. Beat until very light. In making the pastry, put butter the size of a walnut and same of lard. Mix with cold water and roll lightly. Use same recipe for orange pudding and cornstarch pudding.

Black Pudding.

One large coffee cup of beef suet, 1 coffee cup black molasses, $\frac{1}{2}$ pound of citron, 5 large apples, 1 pound of seeded raisins, 1 pound currants, 3 heaping coffee cups of flour, 1 dessertspoon of soda, 1 cup of sour cream or buttermilk, a pinch of salt. Put half of soda in molasses, the rest in milk. Wash currants and rub in a sifter; pick stems and seeds from raisins. Chop apples and suet fine. Put suet in bowl, add molasses and soda, then apples and sour cream with soda well dissolved. Fruit and flour alternately. Stir well with a spoon. Grease 3 pieces of cloth, and sprinkle with flour. Divide pudding into equal parts and put in the cloth. Sew up side, and tie the ends with cord. Place them in steamer, over a pot of boiling water and steam 4 hours. Serve hot with sauce.

Sauce—Take 1 heaping pint of light brown sugar and 1 coffee cup of butter, and cream together; then break in one egg and stir well. Cook in a china bowl, and place in a pan of hot water, stirring all the while. Cook till consistency of custard. When ready to serve, beat in 1 wine glass of brandy or whisky.

Cake Pudding.

Take 1 cup of granulated sugar. 3 tablespoons of melted butter. Cream and add 1 well-beaten egg, 1 cup of rich milk. Stir well, then add 1 pint of flour and 1 heaping teaspoon of baking powder. Bake in pudding dish half an hour.

Tapioca Pudding.

Three tablespoons of tapioca soaked at night, 1 quart of milk, 1 teacup of sugar, 2 eggs well beaten, 1 teaspoon of cornstarch, flavor with vanilla. Put on the milk and let come to a boil; add tapioca and cook 15 minutes; put sugar in yolks and beat well, then cornstarch. Take from fire tapioca, and pour in yolks and put in the pudding dish to cook. Serve with sauce or whipped cream.

Bread and Butter Pudding.

Butter the sides and bottom of a deep pudding dish; butter thin slices of bread and put in the dish. Sprinkle thickly with sugar, add a little cinnamon, chopped apple or any kind of preserves between each slice until dish is full. Beat 2 eggs and add a tablespoon of sifted flour; stir 3 cups of milk and a little salt; pour it over the bread and let stand 1 hour. Bake slowly with cover on, $\frac{3}{4}$ of an hour. Remove cover and let it brown. Serve with wine sauce.

Apples and Custard.

Cut up apples and put in a baking dish with alternate layers of sugar; let cook till thoroughly done. When they are cold use 3 whites and enough sugar to meringue the apples, then place in an oven. Bake a light brown; beat the yolks and add to them 3 table-

spoons of sugar. Have 1 quart of milk come to boiling; pour the milk slowly into the eggs and sugar; return all to saucepan and let boil for a minute. Season with vanilla. Serve with the apples.

Apple Pudding.

Steam tart apples until done. Wash and drain dry. Take 1 pint of the pulp, and mix with yolks of 3 eggs, 1 cup granulated sugar, juice of $\frac{1}{2}$ lemon, then add beaten whites. Brown 1 cup of bread crumbs in omelet pan with 1 tablespoon butter. Butter pudding dish with cold butter, and sprinkle on bottom and side as many crumbs as will adhere. Fill with the apple mixture, cover with buttered crumbs, and bake 20 minutes. When cold, turn on a platter, and serve with cream. Or leave in pudding dish, and serve hot with sauce.

Woodford Pudding.

One coffee cup granulated sugar, 1 cup flour, 1 cup jam, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sour cream, 3 eggs, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon nutmeg. Cream butter and yolks, add sugar, jam, flour and the spices, then sour cream with the soda dissolved in it. Put in baking dish, and cook in moderate oven. Add 1 teacup sugar to whites, and a dash of salt, beat until very stiff, then meringue pudding and cook a chestnut brown. Serve with a rich butter sauce.

Cabinet Pudding.

Take 1 pound of stale sponge cake, $\frac{1}{2}$ cup seeded raisins, $\frac{1}{2}$ cup canned peaches, $\frac{1}{2}$ cup blanched almonds, $\frac{1}{2}$ cup citron. Place slices of cake in bottom of mold, cover with fruit, add more slices of cake, pour over $\frac{1}{2}$ pint cream or milk, 4 beaten eggs and 1 cup granulated sugar. Steam 1 hour, and serve with fruit sauce.

Sauce for Cabinet Pudding.

Put in saucepan, 1 cup white wine, 1 cup hot water, a dash of orange. Let come to boiling point, remove from fire and add $\frac{1}{2}$ cup raisins, 1 tablespoon chopped almonds, 1 tablespoon candied orange peel. Let stand 1 hour. When ready to serve, bring to boiling point.

Sponge Pudding.

One coffee cup granulated sugar, 1 cup flour, 3 eggs, 1 teaspoon baking powder, $\frac{1}{2}$ teacup boiling water. Mix and bake in jelly tins.

For filling—Take 1 quart of milk, 2 eggs, 3 tablespoons sugar, flavor with lemon. Make a custard; cook about the consistency of mush. When cool, pour over cakes, then have 1 pint of whipped cream and spread over the custard. Set in a cool place. Eat cold with sauce, or serve with fruit.

Cocoanut Pudding.

Whites of 4 eggs, 1 teacup of sugar, butter the size of an egg. Beat whites, add butter, sugar, milk of cocoanut. Have crust ready and fill $\frac{1}{2}$ full of the mixture. Let it rise before baking.

Fig Pudding.

One and one-half pounds of figs, $\frac{1}{4}$ pound of bread crumbs, 1 teacup of sweet milk, $2\frac{1}{2}$ ounces of granulated sugar, 3 ounces of suet, 2 eggs beaten separately. Chop figs and suet fine, put in sugar and eggs. Beat all together, add 1 teaspoon of cinnamon, and 1 of cloves and allspice mixed. Have mold buttered and sprinkle with flour. Steam 3 hours.

Hard Sauce—One-fourth pound of butter, well creamed. Add to it 1 pint of granulated sugar. Beat hard 15 minutes. Add wine glass of sherry.

Prune Whip.

One pound of prunes, 1 teacup of granulated sugar, whites of 4 eggs. Cover prunes with water and allow to simmer for 4 hours, press prunes and $\frac{1}{2}$ teacup of the juice through a colander, add to this the sugar and let stand until dissolved. Beat the whites of eggs very stiff and stir into prunes lightly. Bake on the upper grate, in quite a hot oven until a light brown. Serve with whipped cream.

Poor Man's Pudding.

Take 1 heaping pint of flour, 2 eggs, 1 tablespoon of butter, a pinch of salt. Beat yolks light, add butter and beat hard, then flour and enough sweet milk to make a thin batter. Have whites beaten to a froth and stir in lightly with a pinch of salt; put in a buttered pudding dish, and cook about 20 minutes. Serve at once with a rich butter sauce.

Kenilworth Pudding.

Two coffee cups of brown sugar, 2 coffee cups of bread crumbs, $1\frac{1}{2}$ cups of sweet milk, 4 eggs beaten separately, 1 cup of butter, 1 cup of currants, 2 cups of raisins, 1 teaspoon of cinnamon, $\frac{1}{2}$ teaspoon of ground cloves, $\frac{1}{2}$ teaspoon each of nutmeg and allspice, 1 teaspoon of baking powder. Put in a greased mold and bake a light brown. Serve with hard sauce.

Chocolate Pudding.

Scald 1 quart of new milk, 2 squares of chocolate, 6 eggs, 6 tablespoons of sugar. Grate chocolate and moisten with the scalded milk. Beat yolks light and add the sugar; stir all together and bake in pudding dish 30 minutes. Meringue with the whites beaten to a froth and 6 tablespoons of powdered sugar. When pudding is done put on the meringue and set in oven to brown. Serve cold with rich cream.

Bread Pudding.

One cup of stale bread crumbs, 1 pint of hot milk, 1 teacup granulated sugar, 1 tablespoon butter, $\frac{1}{2}$ teaspoon salt, 1 teaspoon mixed spices, 3 eggs, 2 cups of fruit. Use currants and raisins, chopped apples or peaches. Put in buttered pudding mold, and steam 2 hours. Serve hot with sauce.

Steamed Fruit Pudding.

One-half pint of flour, $\frac{1}{2}$ pint of berries or ripe fruit cut in small pieces, 1 tablespoon melted butter, $\frac{1}{2}$ cup of milk, $1\frac{1}{2}$ teaspoons baking powder, 1 egg, a dash of salt. Mix baking powder and salt with flour, add milk and the butter, add beaten yolk and sugar, then white of egg beaten stiff, and the fruit rolled in flour. Put mixture in pudding bag, steam 2 hours. Serve with a rich butter sauce. Double recipe, if a larger pudding is desired.

Cherry Roll.

Seed 1 quart of cherries, sweeten and let simmer in their juice, until quite thick. Pour 1 quart of new milk over 1 loaf of grated bread. Have 3 eggs beaten light, add the milk, with 1 tablespoon of melted butter, and a little flour. Put cherries in the batter, and stir well. Steam in cups or cans 2 hours. Serve with a rich sauce.

A Dainty Dessert.

Line a glass dish with lady fingers, or slices of any kind of cake. Fill center with fresh berries, or sliced fruit, dust thickly with powdered sugar, cover with whipped cream, sweetened. Serve at once.

Suet Pudding.

Two coffee cups of flour, 1 coffee cup of bread crumbs, 1 cup of suet, 1 cup of New Orleans molasses, 1 cup of sour milk, 1 cup of raisins, 1 cup of currants, $\frac{1}{2}$ cup of citron, 1 teaspoon soda, $\frac{1}{2}$ a nutmeg grated, 1 teaspoon ground cloves, 1 teaspoon of cinnamon, 2 eggs beaten separately. Chop suet and fruit fine; add milk and molasses; stir well, then flour, bread crumbs and spices, and the grated rind and juice of 1 orange. Stir in soda dissolved in a little warm water, put in a greased mold, steam 3 hours, when done set in stove on tin plate for 5 minutes. Sauce for above: One pint of granulated sugar, 1 teacup of butter, white of 1 egg, 1 large wine glass of whisky or brandy. Cream butter, then add sugar. When ready to serve add the white beaten to a froth and the whisky.

Orange Roley Poley.

Take 4 sweet oranges; peel and slice them. Then sift 1 pint of flour, 1 tablespoon of granulated sugar, 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon salt. Add to this 2 tablespoons of butter and enough sweet milk to make a soft dough. Put on a floured board, and roll into a long sheet, spread with the sliced oranges and granulated

sugar. Roll it and pinch the ends to prevent the juice escaping. Place on a buttered plate and steam $1\frac{1}{2}$ hours, set in oven a few minutes to dry. Serve with hard sauce flavored with orange juice.

Stuffed Prunes.

Take French prunes and soak 2 hours in cold water, then boil until soft enough to remove seed. Stone and pour over sherry wine; let remain several hours; then stuff with chopped pecans and chopped marshmallows. Roll in pulverized sugar and sprinkle sugar thickly on top after placing on flat dish. Place six prunes on each plate and serve with sweetened whipped cream.

Apple Dumpling.

Chop apples and put in baking dish with a little water, cook half an hour. Remove apples from the water and set aside until cool, reserving water. Make a rich pastry and put around apples, leaving hole at top and bottom. Cream 2 tablespoons butter and work into it 1 coffee cup light brown sugar and a little nutmeg. Fill apples with this mixture and place in baking dish; add the reserved water and bake on top of stove.

Chestnut Souffle.

Half a pound of chestnuts, 8 eggs, 4 tablespoonfuls granulated sugar. Boil chestnuts and press through sieve. Beat yolks of 2 eggs until light, add the sugar, then stir in lightly the beaten whites, and sprinkle in the chestnuts. Put in a buttered mold, and bake 10 minutes. Serve at once, with cream if preferred.

Brown Betty.

Cut light bread into medium size slices; spread liberally with butter, then put in a baking dish. Cover each slice with blackberries and granulated sugar, some ground allspice and a little cinnamon. Put alternate layers till dish is full and then cover with a plate and set in oven to cook. When done remove the plate and let it brown. Apples may be used instead of blackberries. Serve with hard sauce.

Apple Charlotte.

Use light bread cut into slices and buttered. Put in baking dish; cover slices with apples cut very thin. Put alternate layers till dish is filled, then make a custard with one pint of milk, 1 teacup of granulated sugar and the yolks of 2 eggs beaten light. Pour over the bread, bake until done; then take the whites with one cup of sugar beaten together and cover the charlotte. Put in stove and let get a light brown. Serve cold with cream, or hot with sauce.

Sponge Pudding.

Place on the fire in a double boiler 1 pint of rich milk, $\frac{1}{2}$ cup of sugar and a little salt. Mix together half a cup each of flour

and butter, add to the boiling milk to make a stiff batter. Remove from the fire. When partially cool, add the beaten yolks of 5 eggs; stir the whites to a froth, add them, stirring well. Pour the mixture into a buttered pudding dish and place the dish in a pan half filled with water that is boiling; set in a brisk oven. Bake from 30 to 45 minutes. Test it with a splint. Serve as soon as done with this sauce.

Sauce.

Boil 1 pint of milk. Stir to a cream $\frac{1}{2}$ cup of butter and 1 cup granulated sugar; add 1 egg well beaten. Stir this mixture into the boiling milk. Cook a few minutes, then add 1 teaspoon of vanilla.

Irish Potato Pudding.

Take 4 medium size potatoes and boil them. When done, mash fine and add 4 eggs, beaten light, teacup of granulated sugar, and 1 teacup of cream. Melt lump of butter size of an egg and add (it must not be hot), beat hard. Have 2 pie crusts ready and fill with the mixture; set in oven to bake.

Sweet Potato Pudding.

Use preceding recipe, and substitute sweet potatoes for Irish potatoes.

Woodford Pudding.

Take 3 eggs, 1 teacup of granulated sugar, $\frac{1}{2}$ teacup of butter, $\frac{1}{2}$ teacup of flour, 1 teacup jam or preserves, 3 teaspoons of sour milk, 1 teaspoon soda, cinnamon and nutmeg to taste. Mix well together, and stir in the beaten whites and the sour milk, with soda dissolved in it. Bake in pudding dish.

Sauce.

One cup of sugar, 3 tablespoons of butter, 4 tablespoons of water, 4 tablespoons of sherry wine. Beat butter and sugar to a cream. Heat to boiling point the wine and water, and stir rapidly into butter and sugar until frothy. Serve at once.

Potato Pudding.

Two coffee cups mashed Irish potatoes, $1\frac{1}{2}$ cups granulated sugar, 1 cup butter, $\frac{1}{2}$ teacup cream or milk, 4 eggs beaten separately, 4 tablespoonfuls acid jelly, 4 tablespoonfuls granulated sugar for meringue. Cream butter, add sugar, then yolks, milk and potatoes. Fill 2 raw crusts with this mixture, having previously spread on the jelly. When done, meringue and bake a chestnut brown.

Chocolate Pudding.

One quart of new milk, $\frac{1}{4}$ cake of chocolate, 1 teacupful sugar, 3 eggs, 3 tablespoonfuls cornstarch; flavor with vanilla. Make a

custard with 1 pint of milk, 3 yolks and the sugar. When it begins to thicken, add 3 tablespoonfuls of cornstarch, which has been dissolved in the rest of the milk, stir quickly to prevent lumping. Cook tolerably stiff, then put mixture in baking dish; make a meringue with the whites and 1 small teacup granulated sugar. Spread on pudding, set in oven, and brown slowly until a crust forms on top. Serve cold with whipped cream, or plain cream.

For Cold Pudding.

Use egg nogg as a sauce.

Woodford Pudding.

Three eggs, $\frac{1}{2}$ teacup of butter, 1 teacup of sugar, 1 teacup of flour, 1 teacup of jam, $\frac{1}{2}$ cup sour cream, 1 teaspoonful of soda, 1 teaspoonful of cinnamon, 1 teaspoonful nutmeg. Dissolve soda in cream and add last. Put in baking dish and cook in oven. When done meringue with the whites and 4 tablespoonfuls granulated sugar, set in oven a few minutes. Serve with sauce.

Ginger Pudding.

Cream $1\frac{1}{2}$ pounds of butter and half pound of brown sugar; stir into it alternately 1 pint of molasses and 3 pints of flour, 6 well beaten eggs. Add ginger and other spices to taste. Lastly stir in half pint of sour cream. Put a little soda in cream and add last. Currants or raisins may be added.

Plum Pudding.

One pound of raisins, 1 pound of currants, $\frac{1}{2}$ pound of beef suet, $\frac{1}{2}$ pound of butter, $1\frac{1}{2}$ pounds of stale bread grated, $\frac{1}{2}$ pound of flour, 8 eggs, 1 pound of brown sugar, $\frac{3}{4}$ of a pound of chopped apples, 1 glass of brandy, 1 pint of milk, 1 pint of wine, 2 nutmegs grated, 1 tablespoon of mace, 1 of cinnamon, a pinch of salt. Cream butter and sugar, beat eggs light. Add half the milk to whites, stirring in flour and grated bread. Add sugar and butter, then suet and fruit alternately, spice and liquor and balance of milk. Stir the whole well together. If not stiff enough add flour and bread crumbs. Boil 6 hours.

Rice, With Raisins.

One large coffee cup of raw rice, wash and cook until done. Stem 1 cup of raisins, without removing seed, put in boiling water, and cook 10 minutes. Drain, and stir well into the rice. Serve warm, with rich cream and sugar. A light dessert for luncheon.

Date Pudding.

Two cups of whole wheat meal, 1 cup of sour cream, $\frac{1}{2}$ cup of molasses, 1 cup stoned dates, $\frac{1}{2}$ teaspoon salt, 1 teaspoon soda. Put dates into meal, and mix until floured, add rest of ingredients. Put

in melon mold, and steam 3 hours. Serve with wine sauce or whipped cream. Raisins, figs or preserved fruits, may be substituted for dates.

Pudding.

One quart of milk, 1-3 cup cream of wheat, 3 eggs, 1 teaspoon of vanilla, $\frac{1}{2}$ teaspoon of salt. Scald the milk in double boiler, then add gradually wheat and salt; cook 30 minutes. Then pour milk over beaten eggs and stir lightly; add the vanilla. Put mixture in pudding dish and bake until a chestnut brown. Serve warm with cream and sugar.

Yorkshire Pudding.

One-half a cup of flour, 2 eggs, 2-3 of a pint of milk, scant teaspoon of salt. Beat eggs until light, add milk and salt, pour $\frac{1}{2}$ cup of mixture on flour, stir to a smooth paste, add the rest of the mixture and beat hard. Bake pudding in hot gem pans 45 minutes. Baste with the dripping from the beef. Serve as a garnish for roast beef.

Cream Fritters.

One coffee cup of cream, whites of 5 eggs, 2 cups of sifted flour, a pinch of salt and a dash of nutmeg. Stir stiffly-beaten whites into cream, then flour, nutmeg and salt; beat hard. The batter is rather stiff, fry by spoonful in hot fat. Drain and serve with powdered sugar or jelly sauce. Any chopped fruit may be added to batter before cooking. They should be light and crisp.

Apples With Meringue.

Bake apples; when cold place in pyramid shape on a pan and cover with meringue and bake a chestnut brown. Serve cold with rich cream.

Banana Croquettes.

Six bananas, $\frac{1}{2}$ cup powdered sugar, juice of 2 oranges, 1 egg, 2 cups of biscuit crumbs. Strip skin from bananas, cut into halves crosswise, make straight at the end, sprinkle with powdered sugar, and pour over the orange juice. Put them in a cool place for 1 hour, turning occasionally, until all are flavored with the orange, then roll in the egg, then in crumbs, and fry in hot fat. Serve with or without sauce.

Brandy Sauce.

Rub $\frac{1}{2}$ cup of butter to a cream in a warm bowl, add gradually 1 wine glass of brandy, $\frac{1}{2}$ grated nutmeg and the juice of 1 lemon; now stir it slowly into $\frac{1}{2}$ cup of boiling water and simmer for a few minutes.

Pineapple Sauce.

Make heavy syrup with 1 cup sugar, $\frac{1}{2}$ cup water, boiling until it will spin. Then strain and add whatever juice has drained from

the cut pineapple or syrup from canned pineapple. Remove from fire, and add enough white wine to make 1 pint of sauce, also 1 teaspoon of rum or 1 teaspoon curacoa.

CAKES

Twentieth Century Cake.

One and one-half pounds of granulated sugar, $1\frac{1}{2}$ pounds of butter, creamed, 15 eggs, beaten separately, 2 pounds of flour in which has been sifted 2 teaspoons of cream of tartar and 1 of soda, $\frac{1}{2}$ cup of molasses, in which grate the yellow rind of 2 lemons and juice of 1. One pound of pecans, 1 pound of almonds, $\frac{1}{2}$ pound of citron cut very fine, 1 pound of raisins, 1 nutmeg. Bake in a greased mold 2 hours.

Chocolate Clairs.

One pint of water, let boil, then add 6 ounces butter, 1-3 teaspoon of ammonia, stir in 10 ounces of flour, to a smooth thick paste, add 9 eggs gradually while paste is warm, grease tins, dust with flour, put paste in cotton bag and squeeze out. After they are baked let stay 10 minutes longer. Ice with chocolate and use custard or chocolate filling.

Paris Buns.

One and one-fourth pounds of flour, 5 ounces granulated sugar, 1 cup of milk, 2 teaspoons baking powder, 5 ounces butter or lard, 2 eggs, 1 teaspoon vanilla. Cream butter, add sugar and eggs, and salt, milk, flour and baking powder. Brush top with milk and egg, sprinkle with powdered sugar. Drop on greased buttered paper in pan, cook a chestnut brown.

Peanut Cookies.

One pint rolled peanuts, $\frac{1}{2}$ pound of sugar, 1 pound flour, 1 heaping teaspoon baking powder, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ eggs. Mix, add flour and baking powder last, brush top with milk and egg, drop on buttered paper, cook in moderate oven.

Sweet Potato Buns.

One quart of flour, 1 coffee cup of potatoes, 1 tablespoon of butter, 1 teaspoon allspice, 1 tablespoon of granulated sugar. Boil potatoes till soft, peel and mash them while hot, add flour, spice, sugar and yeast. When well risen work in the butter; make dough in small rolls. Bake a chestnut brown. Serve hot.

Chocolate Empire Cake.

Take 5 eggs, the grated rind of 1 lemon, 1 cup of granulated sugar. Beat for $\frac{1}{2}$ hour, then add 1 cup of grated chocolate, 1 heaping cup of cracker dust, $\frac{1}{4}$ of a pound of almonds (cut fine), the juice of $\frac{1}{2}$ a lemon. Bake $\frac{1}{2}$ hour in a slow oven (have a cup of boiling water in oven while baking).

Crullers.

Two cups of sugar, 2 cups of milk, 2 eggs, butter the size of an egg, $\frac{1}{2}$ teaspoon of cinnamon, $\frac{1}{2}$ teaspoon of salt, 2 teaspoons of baking powder, flour enough to make a soft dough. Roll this out till $\frac{1}{2}$ inch thick, cut in small pieces and fry in hot lard, then roll in powdered sugar. Serve hot.

Ginger Snaps.

One-half pint of lard and butter mixed, $\frac{1}{2}$ pint of sugar, $\frac{1}{2}$ pint of molasses, 1 teaspoon salt, 1 tablespoon ginger, $\frac{1}{2}$ tablespoon of cinnamon, 1 teaspoon of soda dissolved in 1 gill of cold water, 3 pints of flour. Roll very thin and bake in a rather quick oven. A little cayenne pepper improves them.

Plum Cake.

One pound of butter, 1 pound of granulated sugar, 1 pound of flour, 1 dozen eggs, whites and yolks beaten separately, $1\frac{1}{2}$ pounds of plums, 3 pounds of seeded raisins, 1 pound of currants after they have been cleaned, $\frac{1}{2}$ pound of citron cut in thin slices, 1 coffee cup of mixed spices, cinnamon and nutmeg, $1\frac{1}{2}$ pounds of blanched almonds sliced, $1\frac{1}{2}$ pounds of candied fruit cut in small pieces, cherries, apricots or peaches are the best, but do not cut the cherries. The juice of 2 lemons and the juice of 2 oranges, 1 coffee cup of golden syrup, 1 champagne glass of good rum, 1 champagne glass French brandy. Cream butter and sugar together; add the yolks that have been beaten; spices and liquor; then the whites beaten stiff. Flour your fruit from the pound of flour. Put in flour, then add fruit, beating it well together; grease the mold and put a piece of white paper at the bottom, sift in flour. Pour in the mixture by degrees, putting the split almonds in layers.

Fig Cake.

One cup granulated sugar, $\frac{1}{2}$ cup of milk, 3 tablespoons butter, $1\frac{1}{2}$ cup of flour, 2 eggs, 2 teaspoons baking powder, 1 teaspoon vanilla. Cream butter, add sugar and yolks, milk, then flour with baking powder; stir in whites, add vanilla. Bake in square jelly tins.

Filling for Cake.

One-half pound of figs chopped fine, $2\frac{1}{2}$ coffee cups granulated sugar, 1 cup boiling water; cook icing until it strings; then pour on figs and stir until cool enough to spread on cake.

Black Cake.

One dozen eggs, $1\frac{1}{2}$ pounds of butter, $1\frac{1}{2}$ pounds of brown sugar, $1\frac{3}{4}$ pounds browned flour, $\frac{1}{2}$ teacup of molasses, $\frac{1}{2}$ pint of whisky, $\frac{1}{2}$ cup of sour cream, with 1 teaspoon soda, 5 pounds of raisins, 2 pounds pecans, 1 pound of dates, $\frac{1}{2}$ pound citron, 1 teaspoon of cloves, 1 tablespoon cinnamon, 1 grated nutmeg, 1 teaspoon allspice. Cream butter, add sugar, molasses and sour cream, whisky and spices. Flour fruit from the flour for cake. Stir in flour and fruit alternately. Put in a greased mold with buttered paper and cook slowly 4 or 5 hours. Test with a straw; when done leave in mold until partially cool.

Black Cake.

One pound of browned flour, 1 pound of butter, 1 pound of brown sugar, 12 eggs. Beat butter and sugar to a cream, stir whites in alternately with the flour, add gradually 2 pounds raisins dredged with flour, 2 pounds of currants, 2 tablespoons of cloves, 1 tablespoon cinnamon, 1 tablespoon of mace, 2 nutmegs grated, 1 tumbler of molasses, 1 tumbler of brandy. Slice 1 pound of citron thin, put a layer of the batter in mold, then several slices of citron and so on until all has been added. Bake in a moderate oven 4 hours.

Jam Cake.

One and one-half coffee cups of butter, 2 coffee cups sugar, 4 cups flour, $\frac{1}{2}$ cup sweet milk, 8 eggs beaten separately, 2 teaspoons baking powder, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 2 cups of jam, $\frac{1}{2}$ pound citron, 1 pound raisins. Mix in usual way. Put in a greased mold and bake slowly 4 hours.

Fruit Cake.

Sixteen eggs, 1 pound of flour, 1 pound of sugar, 1 pound of citron, 4 pounds of currants, 2 pounds of raisins, 1 cup of molasses, 1 wine glass of whisky, 1 pound of butter, 2 teaspoons of allspice, 1 teaspoon of cloves, 2 teaspoons of cinnamon and 2 teaspoons of nutmeg. Cream butter and sugar; mix in yolks well beaten, then whites and lastly the flour. Have the fruit floured with some of the same flour. Add a little more flour if necessary. Work thoroughly.

Angel Food Cake.

Whites of 13 eggs, 11 ounces of sugar, 4 ounces of flour, 1 teaspoon of vanilla, 1 even teaspoon of cream of tartar; put it in flour and sift 4 times, also sift the sugar. Beat the whites in a large dish to a stiff froth, then sift in the sugar and the flour very lightly. Add 1 teaspoon of vanilla.

One Egg Cake.

One egg, 1 tablespoon of butter, 1 cup of sugar, 2 cups of flour, Cream butter and flour together until light; 1 cup of sweet milk,

1 heaping teaspoon of baking powder. Beat well and add 1 teaspoon of vanilla. By using the whites of 3 eggs and omitting the yolks it will make white cake.

Loaf Cake.

Two large coffee cups of powdered sugar, $1\frac{1}{2}$ coffee cups of butter. Stir to a cream, 5 cups of flour with 3 teaspoons of yeast powder, 1 cup of sweet milk, $\frac{1}{2}$ pound of raisins, 2 ounces of citron cut into small pieces, 1 grated nutmeg, 1 wine glass of wine and 1 of brandy, 8 eggs. Add the flour with milk, sugar and butter and yolks well beaten; then whites, wine, spice and fruit. Make this in 2 loaves and bake slowly 1 hour.

Black Cake.

Three pounds of raisins, seeded, 3 pounds of currants, 1 pound of citron, 1 pound of blanched almonds, $1\frac{1}{4}$ pounds of butter, 15 eggs, 1 pound of flour, tablespoon each of cinnamon, ground cloves, mace and ginger, 2 nutmegs, $\frac{1}{2}$ cup of molasses, $1\frac{1}{4}$ pounds of brown sugar. Flour fruit with some of same flour, 1 teaspoon of soda.

Pecan Cake.

One pound of New Orleans sugar, 1 pound of flour, 1-3 pound of butter, 2 pounds of raisins, 2 pounds of pecans before cracking, 1 teaspoon of baking powder, 1 nutmeg, 6 eggs beaten separately, wine glass of whisky. Put in mold and bake about 3 hours.

Cup Cake.

Whites of 5 eggs, $\frac{3}{4}$ teacup of butter, 1 teacup milk, 2 teacups of sugar, 3 teacups of flour sifted 3 times, 2 teaspoons baking powder put in flour. Cream butter, add sugar, milk, then flour and lastly the whites well beaten. Bake in small mold or muffin rings.

Marble Cake.

For the Light Part—Take the whites of 3 eggs, $\frac{1}{2}$ coffee cup butter, 2 coffee cups of flour, 1 teaspoon of soda and one of cream of tartar.

For the Dark Part—Yolks of 3 eggs, 1 coffee cup of molasses, $\frac{1}{2}$ coffee cup of butter, 2 coffee cups of flour, 1 teaspoon of soda, 1-3 of a cup of milk; flavor with mixed spices, cloves, cinnamon and nutmeg. Butter the tin and put the mixture in alternate layers of light and dark, having the light part on top.

Pecan Cake.

One and one-half pounds of brown sugar, 1 teacup of molasses, 1 pound of flour, 1-3 of a pound of butter, 6 eggs (whites and yolks beaten separately), 1 pound of pecans after they are cracked, $1\frac{1}{2}$ pounds of raisins, 1 nutmeg, 1 wine glass of whisky. Bake about 3 hours in a mold.

Ginger Cake.

Two eggs beaten separately, 1 cup of brown sugar, 1 cup of molasses (not too dark), 4 cups of flour, 1 teaspoon of soda, pinch of cayenne pepper, 1 heaping tablespoon of ginger, 1 dessertspoon of cinnamon, 1 cup of sour cream or buttermilk. Dissolve soda in the buttermilk and bake in a mold.

Orange Cake.

One pound sugar, 10 eggs, $\frac{1}{2}$ pound flour, 1 orange, 2 lemons. Beat eggs separately. To the yolks and whites of 7 eggs add the sugar and rind of lemons and juice of 1 lemon. To whites of 3 eggs, $1\frac{1}{4}$ pounds of powdered sugar; beat until stiff. Take out enough for icing; to the rest add juice and grated rind of orange. When cake is nearly cold put this between layers and ice.

White Fruit Cake.

Three coffee cups of granulated sugar, 5 coffee cups flour, 1 cupful butter, cupful sweet milk, $1\frac{1}{2}$ pounds blanched almonds, 1 pound citron, 2 cupfuls grated cocoanut, whites of 12 eggs, 1 teaspoonful cream of tartar, $\frac{1}{2}$ teaspoonful soda. Flour fruit, using from that of cake. Mix as usual, and put in a greased and floured mold.

Walnut Cake.

Two coffee cupfuls granulated sugar, 4 cupfuls flour, 1 cupful butter, 1 teacupful sweet milk, 4 eggs beaten separately, 2 teaspoonfuls baking powder. Bake in 3 layers.

Filling for Cake.

Two heaping pints brown sugar, 1 pint walnut meats, 1 dessertspoonful butter. Dissolve sugar with a little cold water, add the butter and cook slowly 25 minutes. When it strings add the chopped walnut meats. Beat till cold and spread on the cake.

Doughnuts.

Eggs, 2 yolks, 1 white, $1\frac{1}{2}$ scant cupfuls granulated sugar, $\frac{1}{2}$ cups buttermilk, $\frac{1}{2}$ teaspoonful soda, 1 tablespoonful butter, nutmeg, cinnamon and salt to taste; enough flour to make a tolerably soft dough.

Queen's Cake.

One pound of flour, 1 pound of granulated sugar, 1 pound of raisins, $\frac{1}{4}$ of a pound of citron, $\frac{1}{2}$ pound of butter, 6 eggs beaten separately, 1 wine glass of whisky or sherry wine, 1 wine glass of cream, 1 grated nutmeg, 1 teaspoon of baking powder. Flour fruit from the pound of flour. Bake in a greased mold.

Hickory Nut Cake.

One pound of flour, 1 pound of butter, 1 pound of sugar, $1\frac{1}{2}$

pounds of raisins, 1 pound of hickory nut meats, 1 nutmeg grated, $\frac{1}{2}$ tumbler of sherry wine, $\frac{1}{2}$ tumbler of brandy, 12 eggs beaten separately. Use flour from the pound for flouring the fruit. Beat well and bake in a greased mold.

Orange Cake.

One coffee cup granulated sugar, 1 coffee cup water, 1-3 of a cup of butter, $2\frac{1}{2}$ cups of flour, 2 teaspoons of baking powder, whites of 3 eggs. Cream the butter; add sugar, water and flour, beat well, then add whites of the eggs and lastly the baking powder. Bake in layers.

Icing—Take the white of 1 egg, beaten to froth, and $1\frac{1}{2}$ cups of powdered sugar, the grated rind and juice of 1 orange, make into an icing and frost the cake.

Angel Food Cake.

Thirteen eggs beaten stiff, 1 tumbler of flour sifted 3 times, with 1 teaspoon cream of tartar in it, $1\frac{1}{2}$ tumblers of sugar sifted 3 times. Stir sugar in white of eggs as rapidly as possible, then flour, 1 teaspoon of vanilla. Wet the mold with cold water, then sift in flour and put in the cake. Cook 1 hour in moderate oven. Have a pan of water above; when well risen pour out water, but leave pan above till cake is done.

White Cake.

One cup of butter, 2 coffee cups granulated sugar, 3 coffee cups of flour, 1 cup of ice water, whites of 6 eggs, 2 heaping teaspoons of baking powder, 1 teaspoon vanilla. Mix as usual, bake in 4 layers in jelly tins. When cold cover with chocolate or white icing.

Watermelon Cake.

Two cups granulated sugar, 1 cup of butter, 1 cup of new milk, 2 teaspoons of cream of tartar, 1 teaspoon of soda, $3\frac{1}{2}$ cups of flour, whites of 8 eggs. These ingredients are used for white part of cake. One cup red sugar, $\frac{1}{2}$ cup butter, 1-3 cup sweet milk, 2 cups of flour, 1 teaspoon cream of tartar, $\frac{1}{2}$ teaspoon of soda, whites of 4 eggs and 1 cup seeded raisins. These ingredients are used for red part of cake. Mix dough, put a layer of the white at bottom of pan, all red dough in the middle, rest of white dough around the sides and on top. Bake in a moderate oven.

Silver Cake.

Two coffee cups granulated sugar, 4 cups sifted flour, 2-3 cup butter, 1 cup of milk, 2 teaspoons baking powder, whites of 6 eggs. Cream butter and sugar, milk, flour and beaten whites alternately, sift powder into dough, add vanilla. Mix and put in a greased mold or bake in jelly tins.

Harlequin Cake.

Two cups granulated sugar, 1 cup of milk, 1 cup of butter, 3 cups of flour, 3 eggs, 2 heaping teaspoons baking powder. Mix and divide dough into 4 equal parts. Have cakes baked in round jelly tins. Cover 1 cake with 2 squares of unsweetened chocolate, melted. Color 1 cake pink with fruit coloring or cochineal and when all are cooked place a white cake, then chocolate cake, another white cake and the pink cake on top. Spread each layer with lemon jelly and cover top with white icing.

Sand Tarts.

One pound of sugar, 1 pound of flour, 5 eggs, yolks only, 6 ounces of butter, 1 teaspoon of baking powder. Roll very thin, sprinkle top with cinnamon and sugar, 1 almond blanched and split in half on top of each cake. Keep in a closely-covered jar.

Lemon Drops.

Two eggs beaten separately, 1 coffee cup of granulated sugar, 1 coffee cup of butter, 3 cups flour, 2 teaspoons baking powder, a little nutmeg and lemon extract. Bake in muffin rings and ice.

Fruit and Feather Cake.

Whites of 6 eggs, 2 teacups of sugar, butter twice as large as an egg, 2 teacups of flour, 1 teaspoon of soda, 2 teaspoons of cream of tartar.

Dark Part—Yolks of 3 eggs, 2 cups of brown sugar, butter size of an egg, 2 teacups of flour, $\frac{1}{2}$ teaspoon of soda, $\frac{1}{2}$ teaspoon cream of tartar, $\frac{1}{2}$ cup of sour cream with soda in it, $\frac{1}{2}$ pound of raisins, $\frac{1}{2}$ pound of currants, 2 tablespoons of sliced citron, $\frac{1}{2}$ teaspoon of cinnamon, 1 teaspoon of grated nutmeg. Mix as usual and bake in a greased mold.

Cream Sponge Cake.

Two eggs beaten separately, 1 heaping cup of flour, 1 cup of granulated sugar, $\frac{3}{4}$ cup of sweet cream, 1 teaspoon soda, 2 teaspoons of cream of tartar. Beat hard and add whites last. Bake in a mold or square pan.

Coffee Cake.

Five eggs, $1\frac{1}{2}$ cups of brown sugar, 1 cup molasses, 1 cup of butter, 4 cups of flour, 1 tablespoon of cinnamon, 1 teaspoon allspice, 1 teaspoon of cloves, $\frac{1}{2}$ grated nutmeg, $1\frac{1}{2}$ cups of raisins, $\frac{1}{2}$ cup of citron, 1 cup of currants, 1 cup of cold coffee, 1 teaspoon soda, dissolved in warm water; use part of the flour on the fruit. Bake in a loaf.

Ginger Cake.

Two eggs beaten light, 1 cup of molasses, 1 cup of sugar, 1 cup of butter, 3 cups of flour, 1 coffee cup of sour milk, 1 teaspoon of

soda, 1 kitchen spoon of ginger, 1 dessertspoon of cinnamon and 1 of spice mixed.

White Cake.

One light pound of flour, 1 light pound granulated sugar, whites of 13 eggs, beaten very stiff, $\frac{1}{2}$ pound white butter, 1 heaping teaspoon cream of tartar, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ teacup of cream, 1 teaspoon vanilla. Cream butter and sugar together until light, then add whites. Put the soda and extract in cream; add to the mixture. Sift in the cream of tartar with flour. Stir well and bake in a greased mold.

Sponge Cake.

Two cups of granulated sugar, 2 cups of flour, 4 eggs, 2-3 cup of boiling water, 2 teaspoons baking powder, 1 teaspoon lemon juice or vanilla. Bake in a greased mold.

Cocoanut Cake.

Four eggs, 2 coffee cups of sugar, $\frac{3}{4}$ cup of butter, 1 cup of sweet milk, $3\frac{1}{2}$ cups flour, 2 teaspoons baking powder. Bake in jelly tins. Grate 1 fresh cocoanut or use dessicated cocoanut soaked in milk and drained. Cover the layers with boiled icing and sprinkle thickly with cocoanut.

Angel Cake.

Whites of 11 eggs, $1\frac{1}{2}$ cups of granulated sugar sifted once, 1 cup of flour with 1 teaspoon of cream of tartar, sifted 4 times, 1 teaspoon of vanilla. Bake in mold 40 minutes, do not take out cake until partially cold.

Wafer Cakes.

Beat 6 eggs very light, add $\frac{1}{4}$ pound of butter and $\frac{1}{2}$ pound of granulated sugar to yolks. Beat well and stir in enough flour to make a stiff batter, flavor with lemon and nutmeg. Heat wafer irons and grease them, put in 2 large spoons of batter and cook; turn them as you take from the irons. Have a nice round stick to roll them on and sprinkle with powdered sugar.

Almond Cream Cake.

Whites of 10 eggs, 1 tumbler of flour, $1\frac{1}{2}$ tumblers pulverized sugar, 1 heaping teaspoon cream of tartar. Have whites beaten stiff and sprinkle sugar over them; then flour, into which cream of tartar has been sifted; stir gently, but do not beat it; bake in jelly pans.

For Filling.

Take $\frac{1}{2}$ pint of sweet cream, yolks of 3 eggs, 1 tablespoon pulverized sugar, 1 teaspoon of cornstarch. Dissolve starch with a little milk; add yolks and sugar. Beat well; boil the cream and stir in these ingredients; cook tolerably thick. Blanch and chop fine $\frac{1}{2}$ pound of almonds and stir into this cream. Ice cake while filling is

soft; decorate with almonds that have been blanched and split in half.

Hickory Nut Cake.

Three-fourths cup of butter, $2\frac{1}{4}$ cups of flour, $1\frac{1}{2}$ cups of granulated sugar, $\frac{3}{4}$ cup of milk, 1 cup of kernels and whites of 5 eggs, $1\frac{1}{4}$ teaspoons baking powder. Mix as any other cake, alternating kernels and the beaten whites. Bake in flat square pan, cut in fancy shapes and ice with white icing.

Custard Cake.

Two cups of powdered sugar, 2-3 of a cup of butter, 4 eggs, $\frac{1}{2}$ cup of milk, 3 cups of flour, 2 teaspoons of baking powder.

Custard for Cake—Half pint of milk, 2 teaspoons of cornstarch, 1 egg, 1 teaspoon of vanilla, $\frac{1}{2}$ cup of sugar.

White Cake.

Whites of 8 eggs, 3 cups of flour, $2\frac{3}{4}$ cups of sugar, $1\frac{1}{2}$ teaspoons of yeast powder, 1 cup of butter, 1 cup of new milk with $\frac{1}{2}$ cup of pearl starch dissolved in it. Mix and bake in a mold.

Pound Cake.

Four eggs beaten separately, 1 cup of butter, 3 cups of flour, 2 cups of sugar, 1 teacup of sweet milk, 2 teaspoons of baking powder in flour. Cream butter, add sugar, then milk, and lastly whites.

White Cake.

Whites of 10 eggs, 1 heaping cup of butter, 3 cups of sugar, 5 cups of flour, 2 teaspoons of baking powder, 1 teacup of milk, 1 teaspoon of vanilla. Bake in mold or square pans.

Sponge Cake Roll.

Four eggs beaten separately, 1 teacup of sugar, 1 teacup of flour, 1 teaspoon of baking powder mixed in flour. Bake in biscuit pan, add a little water if necessary. Turn out on a damp cloth. Put in dressing and roll while warm.

White Cake.

Two cups powdered sugar, 1 cup butter, 1 cup cream, whites of 9 eggs, 4 teacups flour, 2 teaspoons baking powder, 1 teaspoon vanilla or almond extract. Beat eggs light, add sugar and stir well; then cream and creamed butter to sugar and eggs; then flour, reserve a little of flour to sift in last with baking powder and flavoring. Put in a greased mold, bake in a moderate oven.

Soft Ginger Bread.

One cup of butter, 2 cups of sugar, 1 kitchen spoon ginger, 1 tablespoon of mixed spices, $3\frac{1}{2}$ cups flour, 1 cup cream, 1 cup molasses, 5 eggs, 1 teaspoon soda. Beat yolks light, add creamed but-

ter, sugar, molasses, cream, flour, spices, soda dissolved in warm water. Stir in whites lightly; bake in a square pan in rather quick oven. Serve with sauce, flavored either with brandy or wine.

Walnut Wafers.

Beat 2 eggs very light without separating; add gradually 1 cup of brown sugar and a pinch of salt. Mix with this 2 tablespoons flour and 1 cup of walnut meats chopped fine. If not stiff enough add more flour, but the batter should drop easily from the spoon; grease tins and drop the batter by spoonfuls, bake in quick oven 5 minutes.

Nut Cake.

One pound flour, 1 pound sugar, 6 eggs, $\frac{3}{4}$ pound butter, 2 pounds pecans, 2 pounds raisins, 2 nutmegs, 1 teaspoon baking powder, $\frac{1}{2}$ cup cream, $\frac{1}{2}$ pint wine, $\frac{1}{2}$ pint whisky. Bake in well-greased mold for 4 hours. Flour fruit from the pound of flour.

Snow Cake.

One large coffee cup of butter, 2 cups of powdered sugar, 1 cup of sweet milk, 3 cups of flour, whites of 8 eggs well beaten, 2 teaspoons of baking powder, 1 teaspoon of vanilla. This recipe can be used for a mold or a filling cake.

Nut Cake.

One cup butter, 2 cups sugar, 3 cups flour, 4 eggs, 1 cup milk, 1 teaspoon of baking powder, 2 pints of pecans and $1\frac{1}{4}$ pounds of raisins.

Vanilla Wafers.

Four ounces of powdered sugar and 4 ounces of butter rubbed to a cream, stir in 1 egg, 1 teaspoon of vanilla, 3 tablespoons of milk and 4 ounces of sifted flour. Drop by spoonful on greased tin.

Orange Teacakes.

One cup of butter, 4 eggs, 2 cups of sugar; take the sugar first and squeeze juice of 1 orange over it, then cream, sugar and butter together; add a little nutmeg. Break the eggs into the sugar and butter; sift 3 teaspoons of yeast powder into 3 pints of flour, then sift flour into the batter, stir until stiff. Add more flour and knead with the hands. Roll out and cut with cake-cutter.

White Heather Cake.

One cup granulated sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup cold water, $1\frac{1}{2}$ cups flour, 1 teaspoon extract of almond, 1 teaspoon baking powder, 3 eggs. Mix as usual and bake in jelly tins in a hot oven.

Filling for Cake.

Boil $1\frac{1}{2}$ cups granulated sugar with 6 tablespoons of water

until it threads. Have white of 1 egg beaten to a froth and pour the syrup slowly into it, beating all the time with a wire whisk. Flavor with extract of almond. Spread between layers of cake while warm and sprinkle each layer thickly with dessicated cocoanut. Ice the top and sprinkle cocoanut over the whole cake.

Mocha Cake.

One cup granulated sugar, $\frac{1}{2}$ cup of butter, $1\frac{1}{2}$ cups flour, yolks of 3 eggs, 1 teaspoon baking powder, $\frac{1}{4}$ cup new milk, a dash of salt. Cream butter, add sugar, yolks, milk, salt and flour, with baking powder, and the whites beaten to a froth, and 1 teaspoon of vanilla or lemon juice. Butter a papered tin and sprinkle with an equal quantity of sugar and flour.

Cream of Almond Cake.

One cup of butter creamed, 3 coffee cups of pulverized sugar, 4 cups of flour, $\frac{1}{2}$ cup of water, whites of 11 eggs, 1 heaping teaspoon of baking powder. Work butter and sugar to a cream, add water, then flour and eggs alternately, baking powder last, with 1 cup of flour and eggs, 1 teaspoon of vanilla. Bake in jelly cake pans.

Cream Filling.

One pint of sweet cream, whipped to a froth, sweeten it with 1 tablespoon of granulated sugar, add $\frac{1}{2}$ teaspoon of vanilla. Have 2 pounds of almonds blanched, chopped fine, stir them lightly into the cream. Have a few cut in half to decorate the top and side of cake.

Zollicoffer Cake.

One cup of butter, 2 cups of sugar, 4 cups of flour, 1 cup of milk, whites of 6 eggs, 2 level teaspoons of baking powder, any preferred flavor. Bake in layers.

The Filling—Whites of 3 eggs beaten stiff, 3 cups of fine granulated sugar. Pour 1 cup of boiling water over sugar and cook like candy and pour on the eggs, stirring all the while. Add to the icing 1 cup of chopped raisins, 1 cup of chopped nuts (any kind), 4 or 5 figs (cut in thin strips), and put on between layers and on top of the cake.

Almondines.

Whites of 2 eggs, 2 ounces of almonds blanched and chopped fine, $\frac{3}{4}$ cup of powdered sugar. Beat eggs until stiff, add sugar gradually, then almonds. Have pastry rolled thin and cut in strips 3 inches long and $1\frac{1}{2}$ inches wide. Spread this mixture on center of pastry, dust with powdered sugar and bake in moderate oven 15 minutes.

Pecan Cake.

One pound of light brown sugar, 1 pound of sifted flour, with 1 teaspoon of baking powder, $\frac{1}{2}$ pound of butter, $1\frac{1}{2}$ pounds of seeded

raisins, the whites and yolks of 6 eggs beaten separately, 3 heaping tumblers of pecan kernels, 1 tumbler of whisky, 1 teacup of molasses, $\frac{1}{2}$ grated nutmeg. Mix well and bake in a greased mold in moderate oven for 3 hours.

Angel Cakes.

Sift together $\frac{1}{2}$ coffee cup of flour, $\frac{1}{2}$ coffee cup of granulated sugar, $\frac{1}{2}$ teaspoon cream of tartar. Beat the whites of 5 eggs very stiff and fold lightly in the mixture, with 1 teaspoon of vanilla. Drop from a spoon into muffin rings and bake in a moderate oven. Ice with white icing.

Chocolate Cake.

Whites of 6 eggs, 1 cup of butter, 2 coffee cups granulated sugar, 4 coffee cups of flour, 2 level teaspoons baking powder, $\frac{3}{4}$ teacup of sweet milk, 1 teaspoon vanilla. Cream butter, add sugar, then milk. Have whites beaten to a froth and add alternately with flour; use a little of this flour for sifting in the baking powder at the last, then vanilla. Bake in jelly cake pans.

White Velvet Cake.

One pound of flour, 1 pound of granulated sugar, $\frac{1}{2}$ pound of butter, 1 coffee cup of sweet milk, whites of 8 eggs, 2 level teaspoons of baking powder, 1 teaspoon of vanilla or almond extract. Cream the butter, add sugar and stir well, then add milk. Sift flour 3 times, the last time adding baking powder. Stir in lightly, alternately with the whites beaten to a froth. Bake in a well-greased mold.

Marble Cake.

One cup of butter, 2 cups of white sugar, 1 cup of sweet milk, 3 cups of flour, whites of 7 eggs, 2 teaspoons of cream of tartar, 1 teaspoon of soda, 1 teaspoon of lemon.

Dark Part—One cup of butter, 2 cups of brown sugar, $\frac{1}{2}$ cup of sour cream, 1 cup of molasses, 5 cups of flour, yolks of 7 eggs, a pinch of pepper, 2 tablespoons of cinnamon, 1 tablespoon of nutmeg, cloves and allspice, 1 teaspoon each of vanilla and soda. Butter the cake tin and put in alternately 1 spoonful of the light and dark batter.

Pineapple Cake.

One-half pound of granulated sugar, $\frac{1}{2}$ pound butter, 3 eggs, 2 cups of flour, 2 light teaspoons baking powder, flavor with 2 tablespoons of pineapple juice. Bake in 3 jelly cake tins.

Fruit Cake.

Four cups granulated sugar, 4 cups butter, 8 cups of flour, 12 eggs, 1 pint of cream, 2 pounds of raisins, 2 pounds of dates, 2 pounds of currants, 1 pound of citron, 2 whole nutmegs, 1 tablespoon spice, 1 tablespoon of cloves, 4 cups of molasses, 2 teaspoons baking

powder. Flour fruit well from the flour to be used in the cake. Cream butter, add sugar, then yolks beaten light, molasses, spices, flour, fruit and whites stirred in lightly. Grease mold and place buttered paper at the bottom; cook in slow oven 6 or 7 hours. This quantity makes 2 fruit cakes. It will keep a year in cake tin box.

Pecan Cake.

One pound of C sugar, $1\frac{1}{2}$ pounds flour, 3 heaping tumblers of pecan kernels, 1 tumbler of whisky, 1 teacup molasses, $\frac{1}{2}$ pound butter, 1 teaspoon baking powder, 6 eggs; flour fruit from the pound of flour. Cream butter, add sugar, molasses, whisky, flour, fruit and whites stirred in lightly. Bake in a greased mold about 3 hours; test with a straw.

Sponge Cake.

Two tumblers of powdered sugar, 2 tumblers of flour, 8 eggs, 1 teaspoon of cream of tartar. Sift flour, then measure it, and add cream of tartar and sift 3 times, also sift sugar, beat yolks well, then add sugar. Beat until white and light. Add flour and whites alternately, stir in very lightly, 1 teaspoon of extract of lemon. Bake in a quick oven 1 hour.

Ginger Cake.

Four eggs, 1 teacup of brown sugar, 1 teacup of molasses, 1 teacup of butter and lard mixed, 3 teacups of flour, 1 teacup of sour milk, 1 teaspoon of cinnamon, 1 nutmeg and 1 tablespoon of ginger. Cream, butter and sugar and add 2 yolks well beaten, then flour, whites and milk with soda dissolved in it.

Sauce—One pint of white sugar, $\frac{1}{2}$ pint of water. Let come to boiling point, add 1 tablespoon of butter with 1 dessertspoon of butter rubbed in it. After it boils well take off and flavor with wine glass of wine and nutmeg.

Spice Cake.

Yolks of 7 eggs, 2 teacups of brown sugar, 1 teacup of molasses, 1 teacup of butter, 5 teacups of flour. Spices of all kinds mixed, 1 teacup of sour cream with 1 teaspoon of soda stirred in the last thing.

Doughnuts.

Two small teacups of sugar, $5\frac{1}{2}$ teacups of flour, 1 dessertspoon of butter, 2 light teaspoons of baking powder, $\frac{1}{2}$ a cup of sweet milk, nutmeg and cinnamon to taste, 2 eggs. Beat butter and sugar together; add yolks well beaten, then milk; flour and whites alternately.

Chocolate Cake.

Two ounces of Baker's chocolate, 4 eggs, $\frac{1}{2}$ cup of sweet milk, 1 teaspoon of vanilla, $\frac{1}{2}$ cup of butter, $1\frac{1}{2}$ cups of granulated sugar, 1 heaping teaspoon baking powder, $1\frac{3}{4}$ cups of flour. Dissolve the chocolate in 5 tablespoons of boiling water. Beat the butter to a

cream, add gradually the sugar, beating all the while; then the yolks; beat again, the milk and melted chocolate and flour. Give the whole a vigorous beating. Have whites very stiff and stir lightly into the mixture, add baking powder and vanilla, stirring very lightly. Put in a greased cake pan, bake in a moderate oven 45 minutes. Ice with chocolate icing when cold.

White Cake.

Whites of 10 eggs, 2 coffee cups of sugar, 1 coffee cup of butter, 3 coffee cups of flour, 1 teaspoon cream of tartar, $\frac{1}{4}$ teaspoon soda, 1 tablespoon of ice water. Beat well and bake in greased mold.

Potsdam Cake.

Sift into a mixing bowl 2 cups of flour and 2 teaspoons baking powder. To this add 1 cup of sugar and $\frac{1}{2}$ cup of butter creamed. Break into tumbler 2 whole eggs and fill it up with sweet milk; stir and pour into the mixture. Beat briskly. Currants or nuts may be added. Bake in small cake pans.

Layer Cake.

Use raisin cake recipe and omit raisins. Divide mixture into 4 parts and bake in jelly tins; when cakes are cold spread currant jelly or icing. Use Angel Food recipe and bake in jelly tins. Ice with white icing.

Black Cake.

Two scant pounds of flour lightly browned, $1\frac{1}{2}$ pounds butter, $1\frac{3}{4}$ pounds brown sugar, 1 dozen eggs, 4 pounds of raisins, seeded and flattened, 2 pounds of currants, washed and dried, 1 pound figs cut in pieces, 1 pound citron thinly sliced, 1 pound pecans, 1 cup of molasses, 1 tumbler of whisky, 1 cup sour cream, 1 nutmeg, 1 dessertspoon cinnamon, $\frac{1}{2}$ teaspoonful cloves, $\frac{1}{2}$ cup of candied orange peel, $\frac{1}{2}$ teaspoon soda. Flour fruit and mix well. Bake in mold with greased paper at bottom in a slow oven.

Chocolate Cake With Whipped Cream.

Three coffee cups of flour, 1 teacup of sweet milk, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups granulated sugar, 3 eggs, 2 scant teaspoons baking powder, 8 tablespoons of grated chocolate, 3 tablespoons granulated sugar, $\frac{1}{2}$ teacup sweet milk. Cook chocolate, milk and sugar until dissolved. Cream butter, add sugar, then eggs, without separating chocolate and rest of milk, lastly the flour sifted with baking powder. Bake in a pan with greased paper at bottom. When cold cut in blocks and place on a plate. Have 1 quart cream sweetened with $\frac{1}{2}$ teacup sugar flavored with vanilla. Whip until stiff, then pile on top of cake and serve.

Chocolate Cake With Beaten Cream.

Beat to a cream $1\frac{1}{2}$ cups of granulated sugar, $\frac{1}{2}$ cup of but-

ter, 3 eggs, $\frac{1}{2}$ cup sweet milk. To this add 8 heaping tablespoons of grated chocolate, 3 tablespoons granulated sugar, 2 tablespoons of sweet milk scalded. Dissolve thoroughly, then add $1\frac{1}{2}$ cups of flour, with $1\frac{1}{2}$ teaspoons baking powder sifted together. Bake in jelly cake pans. When cold have 1 quart of sweet cream with 1 tablespoon sugar whipped to a froth; put between layers and use rest of cream when serving the cake.

Devil's Food.

One cup of Baker's chocolate grated, 1 cup of A sugar, $\frac{1}{2}$ cup of water, boil all this until thick; $\frac{1}{2}$ cup of butter, 1 cup of A sugar, 3 eggs, $\frac{1}{2}$ cup of milk, 2 cups of flour. Stir in chocolate while warm, add 2 heaping teaspoons baking powder. Bake in 2 layers. Ice with white icing.

Ribbon Cake.

Whites of 13 eggs, 1 pound granulated sugar, $\frac{1}{2}$ pound of butter, 1 pound of flour weighed with 2 eggs, 2 teaspoons cream of tartar sifted with flour. Beat the whites to a stiff froth, then add sugar, butter and lastly the flour. Stir well. Take 1 coffee cup of batter and stir in enough fruit coloring for a pretty pink color, then take 1 cup more of batter and add pulverized spices, $1\frac{1}{2}$ teaspoons allspice, $1\frac{1}{2}$ teaspoons cloves, 1 teaspoon cinnamon and nutmeg mixed. Put in greased mold 1 layer of white batter, then 1 of dark spread over evenly, then pink batter and cover with remainder of white batter. Cook in a moderate oven and test with a straw.

Orange Cake.

Three eggs, 1 cup of butter, 1 cup of granulated sugar, 2 light cups of flour, 1 teaspoon of baking powder, 2 oranges, juice and peel. Serve hot with this sauce. One pound of granulated sugar made into a thick syrup, with $\frac{1}{2}$ glass of water. Let it boil 30 minutes and add 1 teaspoon of vanilla. Just before serving stir into the sauce 1 small teacup of sweet cream.

Lady Fingers.

Three eggs, 1-3 cup of powdered sugar, 1-3 cup of flour, a little salt, $\frac{1}{2}$ teaspoon of vanilla. Beat whites very stiff and add sugar gradually, beat hard, then the yolks and vanilla; sift the salt with the flour and fold in lightly. Make cakes 4 inches long and about an inch wide, put on a pan covered with paper. Sprinkle cakes with sugar and bake 10 minutes in a moderate oven; remove from paper with a knife. They are nice for lining Charlotte Russe molds or put whipped cream between the cakes and serve as a dessert.

Pecan Cake.

Six eggs beaten separately, 1 pound of sugar, $\frac{3}{4}$ pound of butter, $\frac{1}{2}$ cup of black molasses, 1 cup of whisky, 2 nutmegs grated, 1 pound of flour, good weight, 1 heaping teaspoon of baking powder,

$\frac{3}{4}$ teacup of orange peel cut fine, 2 pounds seeded raisins, 1 pound of shelled pecans, crush them slightly. Put all the fruit together and flour well, using from the pound of flour. Bake about 3 hours in a greased mold.

Fig Cake.

Cream $\frac{1}{2}$ cup of butter, add $1\frac{1}{2}$ cups of granulated sugar, mix $\frac{1}{2}$ cup of Imperial Granum, $1\frac{1}{2}$ cups of flour, 1 teaspoon of baking powder, a pinch of salt, $\frac{1}{2}$ cup of sweet milk, lastly add whites of 6 eggs beaten to a froth, 1 teaspoon of vanilla. Bake in 2 layers in jelly tins.

Marble Cake.

Whites of 7 eggs beaten stiff, 1 coffee cup of butter, creamed, 3 coffee cups of granulated sugar, 1 coffee cup of sour milk, 4 coffee cups of flour sifted, 1 heaping teaspoon of soda, 1 teaspoon of vanilla. This is white part of cake.

Dark Part—Yolks of 7 eggs beaten light, 3 coffee cups of brown sugar, 1 coffee cup of butter, 1 coffee cup of sour milk, 4 coffee cups of flour, $\frac{1}{2}$ tablespoon each of cinnamon, allspice and cloves, 1 teaspoon of soda. If put in mold bake $1\frac{1}{4}$ hours, the white and dark in alternate layers so the cake may be nicely marbelized. Put in jelly pans if preferred.

Sand Tarts.

One-half cup of butter, 1 cup of sugar, $1\frac{3}{4}$ cups of flour, 2 teaspoons of baking powder, white of 1 egg, $\frac{1}{2}$ cup blanched almonds. 1 tablespoon of sugar, $\frac{1}{4}$ teaspoon of cinnamon. Cream the butter and sugar. Add well-beaten egg, then flour mixed and sifted with baking powder. Put $\frac{1}{2}$ the dough on floured board; roll $\frac{1}{8}$ inch thick, cut in squares 3 inches long; brush over with white of egg; sprinkle with sugar mixed with cinnamon. Split almonds, arrange in the center of each. Place on buttered sheets. Bake 8 minutes in a slow oven.

Orange Pineapple Cake.

Two cups granulated sugar, $2\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup new milk, $\frac{1}{2}$ cup water, 2 teaspoons baking powder, 4 eggs. Cream butter and sugar together, separate the eggs and add yolks, stir milk, water and flour with baking powder and grate the peel of 1 orange into the batter. Beat whites to a froth and add last. Bake in jelly tins.

Icing—Grate 3 oranges, rind and pulp, but remove seed and add 1 small box grated pineapple. Beat whites of 2 eggs to a stiff froth and stir into oranges and pineapple with 1 cup powdered sugar. Spread this icing thickly between the layers when cakes are cold.

Sponge Cake Roll.

One pint of granulated sugar, 1 pint flour, 7 eggs, juice of 1 lemon, 1 teaspoon baking powder. Beat eggs separately; mix bat-

ter, fold in whites last. Bake in large biscuit pan. When done spread with damson or grape preserves. Roll quickly and wrap in cloth wrung out of tepid water. Serve with chocolate sauce.

Egg Kisses.

Put the unbeaten whites of 3 eggs in a bowl and add $1\frac{1}{2}$ tea-cups granulated sugar and 1 teaspoon of vanilla. Beat until very stiff, then drop a spoonful at a time on greased paper placed on top of a stove pan. Set in a moderate oven to bake.

Peanut Cookies.

Pound or chop 1 cup peanuts, reserving a few whole ones for decorating top. Prepare a dough of 1 teaspoon butter, $\frac{1}{2}$ cup sugar, 1 egg, 2 tablespoons of milk, 1 cup flour, 1 teaspoon salt. Add the peanuts and with teaspoon mold into balls. Put whole peanuts on top and bake 15 minutes.

Layer Cake.

Two coffee cups of flour, 1 cup of cornstarch, 2 cups of sugar, $\frac{1}{2}$ cup of butter, 1 cup sweet milk, whites of 6 eggs, $1\frac{1}{2}$ teaspoons baking powder. Cream butter and sugar, sift flour, cornstarch and baking powder together; add slowly, then the milk a little at a time and lastly the whites, well beaten. Bake in three layers; ice with white icing. Use whites of 2 eggs and 2 tea-cups pulverized sugar; flavor to taste.

Tipsy Pudding.

Use Angel Food recipe, and bake in large square pan; when done pour over 1 cup of sherry wine and let remain 1 hour. When ready to serve cover with whipped cream and decorate top with sugared almonds. It can be served with wine sauce, omitting the cream and sherry.

Hickory Nut Cake.

Three-fourths cup of butter, $2\frac{1}{4}$ cups of flour, $1\frac{1}{2}$ cups granulated sugar, $\frac{3}{4}$ cup of milk, 1 cup kernels and whites of 5 eggs, $1\frac{1}{4}$ teaspoons baking powder. Mix as any other cake, alternately kernels and the beaten whites. Bake in flat square pan; cut in fancy shape and ice with white icing.

Chocolate Cake.

Three cups granulated sugar, 4 cups flour, 1 cup butter, 5 eggs, 1 cup sweet milk, 2 teaspoons baking powder. Mix as usual and bake in jelly tins. Half of recipe will make 4 cakes.

Cream Cake.

Six eggs beaten separately, 2 cups of flour, 1 cup of granulated sugar, 2 teaspoons of baking powder. Bake in 2 layers in jelly tins.

Lady Fingers.

One-half pound of granulated sugar, 6 eggs, $\frac{1}{2}$ teaspoon of lemon extract, $\frac{1}{2}$ pound of flour. Beat whites stiff; add to sugar and yolks; then flour. Stir with an egg-beater; cut and sprinkle with powdered sugar and bake in moderate oven.

Strawberry Shortcake.

Three eggs, 1 cup of sugar, 2 cups of flour, 1 tablespoon of butter, 1 even teaspoon of baking powder, $\frac{1}{2}$ cup sweet milk. Beat butter and sugar together, then add eggs, well beaten. Sift baking powder into flour, then add the eggs and sugar. Add more milk if necessary. Bake in round pans. When cool cover top of each cake with whole strawberries and spread on them well-beaten cream that has been sweetened. Fill up all spaces with cream. Place the cakes on top of one another. The cream used must be very thick.

Soft Ginger Bread.

Break 3 eggs, whites and yolks, into a pan, add 2 cups of brown sugar and beat light, add 1 cup of common molasses, 1 cup sour cream, 1 cup melted butter, 4 cups of sifted flour, 1 tablespoon of ginger, cloves and allspice to taste, 1 teaspoon of soda in the buttermilk and beat in the last thing.

Bride's Cake.

Whites of 14 eggs, 1 pound of sugar, 1 pound of flour, $\frac{3}{4}$ pound of butter. Eggs and sugar well beaten together and mix in the butter, well creamed, flour and whites alternately; flavor to taste.

Strawberry Shortcake.

Not quite $\frac{1}{2}$ pint of flour, 1 dessertspoon lard, 1 teacup ice water, $\frac{1}{2}$ teaspoon baking powder, a little salt. Mix in a bowl and put through the kneader, bake in pie pans. When done split the pie in half and cover with melted butter and 1 quart of berries that have been chopped and sweetened.

Rolled Wafers.

One-fourth cup of butter, $\frac{1}{2}$ cup of powdered sugar, $\frac{1}{4}$ cup of sweet milk, $\frac{7}{8}$ of a cup of flour, $\frac{1}{2}$ teaspoon of vanilla. Cream butter, add sugar gradually and milk very slowly, then flour and flavoring. Spread thinly with a broad blade knife on a buttered inverted pan. Mark in 3-inch squares and bake in slow oven a delicate brown. Place pan on back of range, cut squares apart with a sharp knife. Roll while warm in tubular or cornucopia shape. If cake gets too brittle to roll set in oven to soften. If rolled in tubular shape tie with narrow ribbon and sprinkle with sugar; serve with ices or chocolate. If cornucopia shape, fill with whipped cream, sweetened and flavored. Serve immediately.

Almond Wafers.

Use preceding recipe. Before cooking wafers sprinkle top with finely chopped almonds and bake.

Sponge Cake.

Eight eggs, leave out the yolks of 2, 1 pint of powdered sugar, 1 pint of flour, the juice and yellow rind of 1 lemon. Beat all the whites till stiff, then add sugar, next the yolks, that have been well beaten, then flour, sifted 3 times, with 2 teaspoons of baking powder. Stir very lightly. Bake in moderate oven in a mold.

Nut Cake.

One coffee cup of butter, 2 cups of sugar, 3 coffee cups of flour, 4 eggs, 1 cup of milk, 1 teaspoon of baking powder, 2 pints of pecans, 1¼ pounds of raisins. Bake in a greased mold.

Tea Cakes.

One and one-half pints of flour, 1 large cup granulated sugar, ½ cup sour cream, ½ cup butter, ½ teaspoon soda, 1 egg and ½ nutmeg. Add all ingredients to flour and milk; handling dough as little as possible. Roll and cut with cutter. Put 1 teaspoon of beaten white of egg on top of each cake, with 1 raisin. Sprinkle with powdered sugar and bake.

Marble Cake.

One cup molasses, ½ cup butter, 2 cups flour, 4 tablespoons sweet milk, yolks of 3 eggs, 1 level teaspoon soda, 1 of cinnamon and 1 of cloves.

White Part—One cup granulated sugar, 2 cups flour, ½ cup butter, 6 tablespoons sweet milk, ½ teaspoon soda, 1 heaping teaspoon cream of tartar. Bake in a mold or in layers.

Lemon Crackers.

Whites of 2 eggs, 2½ cups granulated sugar, ½ pint of lard, 1 pint sweet milk, 1 scant teaspoon of salt, 1 tablespoon carbonated ammonia, 1 tablespoon oil of lemon, flour enough to handle. Roll thin and cut in round shape.

White Cake.

One cup granulated sugar, whites of 4 eggs, 2 cups flour, ½ cup butter, ½ cup sweet milk, 1 teaspoonful baking powder. Mix in usual way. Can be used for a mold cake or layer cake. Ice with white or chocolate icing.

Doughnuts.

Two coffee cups granulated sugar, 1 scant pint of cream, 4 pints of flour, 3 eggs, 3 teaspoons baking powder, 1 teaspoon salt, 2-3 cup butter, flavor with nutmeg and lemon. Mix well, pinch off piece of dough, give it a twist into shape, cook in hot fat and roll in a

bowl of granulated sugar, then place on a dish. They are better served hot.

Devil's Cake.

One cup brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ coffee cup sour milk, 2 cups of flour, 2 eggs, 1 teaspoonful soda sifted in flour. Beat sugar, butter and eggs together. Cook $\frac{1}{2}$ cup chocolate, $\frac{1}{2}$ cup sweet milk, 1 cup brown sugar. When almost done stir in the yolk of 1 egg. Add this to batter; if not stiff enough use a little more flour. Bake in mold or layers. Ice with white icing or chocolate.

Cookies.

One heaping cup of butter and lard in equal parts, 2 cups light brown sugar, 1 cup of buttermilk, 1 scant teaspoonful of soda in the milk, flavor with nutmeg or cinnamon. Use flour enough to make a batter as soft as can be handled. Roll thin and sprinkle with granulated sugar. Bake in a quick oven.

Raisin Cake.

Half a pound of raisins, 4 cups of flour, 2 cups granulated sugar, 1 cup butter, 1 cup sweet milk, whites of 6 eggs, 2 teaspoons baking powder, a dash of nutmeg, flavor with lemon. Do not cut the raisins, but flatten and flour them. Mix as usual, put a layer of batter in mold, then a layer of raisins, alternating until all has been used. Bake in mold, with greased paper at the bottom.

Dutch Cake.

For making Dutch cake use light roll recipe and add 1 small teacup brown sugar. Set to rise in the morning; in afternoon make into loaf and dent deeply all over top with the finger and put in pieces of butter. After it rises cook in moderate oven a chestnut brown.

Coffee Cake.

To 1 quart of light-risen dough add 1 teacup sugar, 1 cup seeded raisins, $\frac{1}{2}$ cup butter, season with nutmeg or cinnamon. Set to rise, then roll out in large round cakes and bake a chestnut brown. Sprinkle sugar and cinnamon over top. Serve hot or cold for tea or luncheon.

Ginger Cake.

Two coffee cups sugar, $\frac{1}{2}$ cup butter, not quite a quart of flour, 3 eggs, 1 tablespoon ground ginger, $\frac{1}{4}$ teaspoon black pepper, $\frac{1}{4}$ cup buttermilk, 1 teacup black molasses, 1 teaspoon soda, 1 teaspoon cinnamon. Mix eggs, butter, molasses, then buttermilk with soda dissolved in it, lastly sifted flour. Beat well, put in square pan and bake. Serve with wine sauce.

Walnut Wafers.

Beat 2 eggs very light without separating; add gradually 1 cup

of brown sugar rolled fine, beating all the while. Mix 2 tablespoons of Imperial Granum and a pinch of salt, add to the first mixture, together with 1 cup of walnut meats chopped fine. Bake 1, and if not stiff enough add a little more Granum. The batter should drop easily from a spoon. Drop a spoonful on greased tins, bake 5 minutes in a hot oven. Chopped almonds, peanuts or butternuts may be used if preferred.

Egg Kisses.

Put the unbeaten whites of 3 eggs in a bowl and add $1\frac{1}{2}$ tea-cups granulated sugar and 1 teaspoon vanilla. Beat until very stiff, then drop a spoonful at a time on greased paper placed on top of stove pan. Set in a moderate oven to bake.

Hickory Nut Cake.

Three-fourths of a cup of butter, $1\frac{1}{2}$ cups of granulated sugar, $\frac{3}{4}$ cup of sweet milk, 3 coffee cups of flour, $1\frac{1}{2}$ teaspoons baking powder, whites of 4 eggs, 1 coffee cup of hickory nut meats; mix and put in a greased mold. Bake in moderate oven.

Doughnuts.

Ten ounces of sugar, 3 ounces of butter or lard, 3 eggs, $\frac{1}{2}$ teaspoon extract of lemon, $2\frac{1}{2}$ pounds of flour, 1 ounce of baking powder, a pinch of salt, 1 pint of milk. Mix all together. Put in flour last. When done sprinkle with powdered sugar.

Soft Ginger Bread.

One cup of molasses, 1 tablespoon butter, 1 tablespoon boiling water, 2 to 3 cups of flour as required, 1 teaspoon ginger, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon soda, 2 eggs, $\frac{1}{2}$ saltspoon salt. Add the melted butter to molasses, then spices. Dissolve soda in boiling water and stir it into molasses. Add flour enough for a very soft dough, too soft to roll. Bake in biscuit pan lined with paper in moderate oven 35 minutes. It must be mixed quickly and put at once into oven.

Lemon Cookies.

Two and one-half cups of sugar, 1 cup lard and butter mixed, 1 egg, 1 pint of sweet milk, 2 ounces carbonate ammonia, flavor with lemon extract, flour enough for a tolerably stiff dough. Cut with cutter and bake quickly.

One-Egg Cake.

Half cup of butter, 1 cup of granulated sugar, 2 cups of flour, 1 egg, 1 cup of sweet milk, 2 light teaspoons baking powder. Mix well and bake in a loaf or in muffin rings. Ice with white icing.

Date Cake.

One-fourth pound of dates, 1 cup of seeded raisins, $2\frac{1}{2}$ cups of

flour, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ tumbler currant or blackberry jelly, 1 dessertspoon cinnamon, 1 teaspoon allspice, $\frac{1}{2}$ nutmeg grated, $1\frac{1}{2}$ cups brown sugar, 1 cup sour cream, 4 eggs, 1 teaspoon soda dissolved in 2 tablespoons warm water. Seed dates and chop a little, flour fruit and add just before putting in soda. Put in greased pan and bake in a slow oven $1\frac{1}{2}$ hours.

Marshmallow Cake.

Three cups granulated sugar, 1 cup butter, 5 cups flour, 1 cup sweet milk, 2 heaping teaspoons baking powder, whites of 8 eggs, 1 dessertspoon of vanilla. Cream butter and sugar. Have whites beaten to a froth, add half of them to butter and sugar, with half of flour, milk, $\frac{1}{2}$ baking powder and vanilla; continue beating hard and add rest of flour and eggs; stir well. Bake in 2 square jelly cake tins. Ice when cold.

Marshmallow Cake.

One cup of butter, $2\frac{1}{2}$ cups granulated sugar, $4\frac{1}{2}$ cups flour, 1 cup of water, whites of 8 eggs, 2 teaspoons baking powder, 1 teaspoon vanilla. Mix as in preceding recipe.

Sunshine Cake.

One and one-fourth cups granulated sugar, 1 cup flour, 1-3 teaspoon cream of tartar, whites of 7 eggs, yolks of 5 eggs. Sift flour and sugar, whip whites stiff, add cream of tartar and sugar to the whites and beat hard; then yolks and 1 teaspoon vanilla. Stir in flour lightly. Put in greased mold and bake in a slow oven.

Nut Cake.

One and one-fourth cups granulated sugar, 2-3 cup butter, 2-3 cup milk, 3 cups flour, yolks of 8 eggs, 1 teaspoon cream of tartar, $\frac{1}{2}$ teaspoon soda, 1 cup nuts. Sift flour once, add soda and sift 3 times. Cream butter and sugar, then add eggs beaten light and cream of tartar. Beat well, add milk, then flour, and stir very hard.

Lemon Cake.

Three coffee cups granulated sugar, 4 cups sifted flour, 1 cup butter, 1 cup milk, 5 eggs, 1 even teaspoon soda dissolved in milk, juice and grated peel of 1 lemon added last. Bake in tins. When cold cut into squares and ice with lemon icing.

Fruit Cake.

One cup granulated sugar, $\frac{1}{2}$ cup of butter, $1\frac{1}{2}$ cups flour, 1 cup seeded raisins, $\frac{1}{2}$ cup sherry wine, 2 eggs, $\frac{1}{2}$ teaspoon of soda. Mix and bake in 3 layers in jelly tins. Cover with white icing.

White Cake.

Whites of 12 eggs, 3 large coffee cups of granulated sugar, 1 cup of butter, 4 heaping cups of flour, 2 heaping teaspoons baking

powder, 1 teaspoon vanilla, 1 cup of water. Cream butter, add sugar, with flour and eggs alternately, vanilla, then add baking powder sifted in with a cup of the flour. Bake in 4 layers of jelly tins and ice, or bake in mold or muffin rings and cover with white icing.

Cocoanut Cakes.

The grated meat of 1 cocoanut, white of 1 egg, $\frac{1}{2}$ cup of flour, the same amount of sugar as there is of cocoanut. Mix, shape in cakes and bake 20 minutes.

Cookies.

One coffee cup granulated sugar, $\frac{1}{2}$ cup butter, 2 eggs, 1 tablespoon of milk, 2 light teaspoons baking powder, flour enough for a dough. Roll tolerably thin, cut with cutter and bake in oven about 10 minutes.

Cornucopia.

One cup granulated sugar, 1 tablespoon of butter, 1 egg, 2-3 of a cup of sweet milk, $1\frac{1}{2}$ cups of flour, 2 even teaspoons baking powder. Mix and beat well. Drop 1 tablespoon of butter on flat tins, which must be well greased; make in small thin cakes. When nearly cold roll in shape of cornucopia and fasten with a wooden toothpick. When cold fill with this cream. One well-beaten egg, 1 tablespoon granulated sugar, 1 teacup new milk. Put ingredients in saucepan; when it boils add 1 tablespoon of cornstarch, which must be mashed smooth with cold sweet milk, flavor with lemon or vanilla. Boil 1 minute, stir until it begins to cool, then fill cornucopias, add a little bright jelly, candied cherries or sugared almonds to center of each one. Serve for dessert.

Almond Macaroons.

One-half a pound of almonds, $\frac{1}{2}$ cup powdered sugar, whites of 3 eggs, 1 teaspoon of rosewater. Blanch almonds, dry and pound to a paste, add the rosewater, then sugar, 1 teaspoon at a time to unbeaten whites, until all sugar has been added, then $\frac{1}{2}$ teaspoon almond extract and the almonds. Roll with wet hands into balls size of a walnut. Place on buttered paper, quite far apart, and bake in slow oven. If mixture is not stiff enough to handle add 1 tablespoon of sifted flour.

Lemon Drops.

Two eggs beaten separately, 1 coffee cup of granulated sugar, 1 coffee cup of butter, 3 cups of flour, 2 teaspoons baking powder, a little nutmeg and lemon extract. Bake in muffin rings and ice with white icing.

Macaroons.

One-half pound of sweet almonds, $\frac{1}{2}$ pound of fine white sugar, whites of 2 eggs. Blanch the almonds and pound them to a paste and add sugar and eggs after they have been beaten to a froth. Work the whole well together with the back of a spoon, then roll

the mixture in balls about the size of a nutmeg. Place macaroons on a sheet of paper 1 inch apart. Bake in a cool oven until a light brown.

Cocoanut Kisses.

One pound powdered or granulated sugar, 1 cup freshly grated cocoanut or $\frac{1}{2}$ package of dessicated cocoanut, 3 eggs, $\frac{1}{2}$ teaspoon vanilla. Put whites in a broad shallow dish, add a pinch of salt and beat until slightly frothed. Add spoonful of sugar at a time and beat until the mixture is smooth and dry. Then put in the cocoanut slowly and beat hard. Set over a pan of boiling water, place on stove and beat steadily until the mass swells to double the original quantity. Remove from fire; add the vanilla. Place buttered paper on a broad pan, dip spoon in cold water and put a spoonful of mixture on the paper at a time several inches apart; dust thickly with sugar and cook in slow oven about 30 minutes, as kisses must be of pale color.

Spice Cakes.

Six eggs, 1 small coffee cup of lard, 1 large coffee cup of brown sugar, $\frac{1}{2}$ cup of black molasses, 1 cup of buttermilk (smaller cup), 1 nutmeg grated, 1 light tablespoon of soda, 1 tablespoon ginger, 1 tablespoon allspice, 4 coffee cups of flour. Put lard in bowl and cream it. Break in the eggs, add other ingredients except flour; beat all to a cream, then put in flour gradually and stir well. Cut with biscuit-cutter and cook in hot oven. Ice when cold.

Doughnuts.

One and one-half cups of granulated sugar, 2 eggs beaten separately, 1 teacup buttermilk with 1 teaspoon of soda dissolved in it, butter size of an egg, flour enough for a stiff dough, spices to taste. Cut in shape; have hole in center of each cake. Fry them in hot lard and sprinkle with powdered sugar.

Cream Puffs.

Take 1 coffee cup hot water and put into it $\frac{1}{2}$ coffee cup butter and let it boil, then stir in 1 coffee cup of flour, remove from fire. When almost cold break in 3 eggs one at a time without beating. Drop 1 tablespoon of dough in a pan that is hot, but not greased. It should make 1 dozen puffs. Scald 1 pint of milk in a double boiler, add 3 tablespoons of cornstarch dissolved in a little cold milk, then stir in 4 tablespoons of granulated sugar and 2 eggs; flavor with vanilla. Cut the puffs open and fill with the cream.

Egg Kisses.

One pint granulated sugar, whites of 6 eggs, 1 teaspoon of vanilla. Have eggs cold, break into a bowl, add sugar and beat until stiff, then add vanilla. Drop spoonful at a time on buttered foolscap paper, cook in moderate oven from 20 to 25 minutes. When done

a few almonds, blanched and sliced, may be put in the kisses. Serve cold with berries or ice cream, or decorate top of meringues with maraschino cherries and serve with whipped cream.

English Pound Cake.

One pound granulated sugar, sifted, 1 pound white butter, $1\frac{1}{4}$ pounds flour, 1 pound currants, 2 ounces of candied peel, $\frac{1}{2}$ ounce citron, $\frac{1}{2}$ ounce sweet almonds, 9 eggs. Cream butter, add sugar, then yolks beaten light, flour citron and peel; cut in thin slices, almonds blanched and chopped, currants washed and dried, fruit must be floured, using some of the same, 1 wine glass brandy or sherry wine, then beaten whites. Mix well, put cake in mold lined with buttered paper, bake more than 2 hours, have good heat in oven at beginning to prevent fruit sinking to the bottom. Cool a little before removing from the mold.

Cream Meringues.

One pound of pulverized sugar, 1 quart of cream, whites of 8 eggs, 2 teaspoons of vanilla, a small pinch of alum. Beat eggs to a froth, add while beating half of sugar, half of vanilla and the alum. Allow 1 tablespoon of mixture for each meringue, shape and drop on buttered paper, place on top of biscuit pan and brown. Whip cream, add rest of sugar and vanilla, have very stiff and fill the meringues. A few maraschino cherries may be put on top of each meringue.

Lemon Toast.

Take yolks of 3 eggs, $1\frac{1}{2}$ cups of new milk, beat yolks, then add milk, cut bread in slices, dip in milk and eggs, place in spider with melted butter and fry a chestnut brown. Beat whites to a froth and add $\frac{1}{2}$ cup of granulated sugar, juice of 1 lemon and 1 cup of boiling water; cook until a syrup. Serve as a sauce for the toast.

Tea Cakes.

Five pints of flour, $2\frac{3}{4}$ cups of granulated sugar, $1\frac{1}{2}$ teacups of butter, 3 teaspoons carbonate of ammonia, 6 eggs. Cream the butter and sugar, then break in 3 eggs, then add the other 3 eggs and the ammonia, and lastly the flour, until a stiff dough. Roll out, cut tolerably thin and bake in a moderate oven.

English Walnut Cake.

One cup of butter, $1\frac{3}{4}$ cups granulated sugar, $1\frac{1}{4}$ cups new milk, 3 cups of sifted flour, 2 teaspoons baking powder, whites of 6 eggs, 1 teaspoon of vanilla. Mix as usual, divide dough into 3 parts and bake in jelly tins in a quick oven. Use a white icing and spread thickly with fresh walnut meats.

Nut Cake.

Two cups granulated sugar, 1 cup of butter, 3 cups of flour, 1 cup of cold water, 4 eggs, 1 teaspoon soda, 2 teaspoons cream of tartar, 2 cups kernels of hickory nuts or white walnuts. Remove all shell from nuts and add last. Bake in a greased mold or in jelly tins.

Peel Cake.

One cup of butter, $1\frac{1}{2}$ cups granulated sugar, $3\frac{1}{4}$ cups flour, $\frac{1}{2}$ cup sour milk, $2\frac{1}{2}$ eggs, $\frac{1}{2}$ wine glass of brandy, a dash of nutmeg, $\frac{1}{2}$ pound of raisins, $\frac{1}{4}$ pound of mixed peel, $\frac{1}{2}$ pound almonds finely chopped, $\frac{1}{2}$ teaspoon of salt. Bake in a greased mould in rather a slow oven.

Chocolate Loaf Cake.

Three eggs beaten separately, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups granulated sugar, 3 cups of flour, 3 teaspoons baking powder, 3 squares of chocolate. Mix cake and add chocolate last.

Ice Cake With White Icing.

Three cups of sugar, 3 whites, add hot water to sugar and cook till almost candy. Whip eggs and pour over the syrup, beating rapidly. Add a little flavoring.

Cream Cake.

Six eggs beaten separately, 2 cups of flour, $\frac{1}{2}$ cup butter, 1 cup of sugar, 2 teaspoons baking powder. Bake in 2 layers.

FILLINGS AND ICINGS

Boiled Frosting.

One pound pulverized sugar, 3 wine glasses of cold water, whites of 4 eggs. Pour water on sugar, leave until dissolved, boil until it threads from a spoon, pour over eggs and beat when syrup becomes lukewarm, beat 30 minutes. Flavor icing with vanilla, orange or lemon juice or almonds.

Yellow Frosting.

Use preceding recipe for frosting and substitute yolks of eggs for the whites. For orange or lemon cake it is especially nice.

Almond Frosting.

One pound sweet almonds, 3 coffee cups powdered sugar, whites of 3 eggs, $\frac{1}{2}$ teaspoon of vanilla. Blanch almonds and pound to a

paste, adding a little sugar, then add whites beaten to a froth, sugar and vanilla. Mix thoroughly. Ice cake and place in a cool oven to dry: a plain icing may be put over top of cake.

Cream Filling.

One pint of rich milk, $\frac{1}{2}$ cup of cornstarch or $2\frac{1}{2}$ tablespoons of sifted flour, 1 cup of granulated sugar, 2 eggs. Put more than half of milk to boil, mix remainder with sugar, flour and eggs, then pour boiling milk over sugar and eggs: return to sauce, cook until of good consistency, add a little vanilla when cool. One cup of chopped nuts may be added to the filling. Spread on layer cake.

Fruit Filling.

Four tablespoons of raisins, 4 tablespoons of citron, $\frac{1}{2}$ cup of almonds, $\frac{1}{4}$ pound figs, whites of 3 eggs, 2 cups icing sugar. Blanch and chop almonds with the fruit, beat whites and add gradually the sugar and fruit and stir hard. When cake is hot spread filling between layers of the cake.

Cream Filling.

One pint of thick cream, sweeten and flavor with vanilla. Cut a loaf of cake in half or bake layer cake in jelly tins. Spread with cream filling. Serve at once.

Lemon Filling.

One cup of granulated sugar, 1 cup of water, juice of 1 lemon with the grated rind, 2 tablespoons of flour. Beat egg, add water and lemon, put flour with sugar and pour water over it slowly and stir. Cook in double boiler until smooth and consistency of cream. Use when cool.

Caramel Filling.

Three cups of caramel sugar, 1 cup of butter, 1 glass of cream. Boil and stir until thick. Add 1 teaspoon of water.

Cream Filling.

Three coffee cups of granulated sugar, 1 coffee cup of water. Dissolve and boil until a clear syrup, then pour over beaten whites of 3 eggs, stir rapidly with wire whisk until all has been added to the eggs, flavor with vanilla, orange or lemon. Spread on layer cake or mold cake.

Lemon Filling.

Two cups granulated sugar, 2 lemons, yellow from the rind and the juice, 2 eggs, 1 cup boiling water, 2 tablespoons sifted flour. Mix sugar and yolks of eggs, then the whites and lemon juice. Pour on the boiling water, stir into this the flour rubbed smooth in $\frac{1}{2}$ cup of water, then add 1 tablespoon melted butter, cook until it thickens. When cold, spread between layers of cake.

Uncooked Filling.

The juice of 2 lemons with the grated rind, 2 cups icing sugar, whites of 2 beaten eggs. Add sugar gradually to beaten whites, with lemon juice, beat until stiff. Spread on layer cake.

Orange Filling.

Use preceding recipe, for cooked or uncooked filling, substituting oranges for lemons.

French Almond Paste.

Blanch 1 pound of sweet almonds, with 6 bitter almonds. Dry thoroughly and pound in a mortar, moisten them gradually with the whites of 2 eggs, till a smooth paste is formed. Put in a pan with 1 pound pulverized sugar, over a clear fire, and stir until the paste is dry; then remove and place on dishes. It may be spread over a cake, or cut into fancy shape, and served alone, ornamented with candied cherries.

Caramel Filling.

Use same recipe, omitting the chocolate.

Banana Filling.

Two cups powdered sugar, whites of 2 eggs. Add sugar to beaten whites, stir hard, spread filling between layers of cake, then place small thin slices of bananas over cake, and frost the top.

A Cheap, Good Icing.

One and one-half cups of granulated sugar, 1 cup of new milk, 1 tablespoon butter, $\frac{1}{4}$ cake chocolate, 1 teaspoon vanilla. Beat sugar and milk together, then put in saucepan, when it comes to boiling point, drop in chocolate and butter, cook until tolerably thick, remove from fire and add vanilla. Yolk of 1 beaten egg may be added to icing while cooking. Beat after removing from fire. This quantity of icing is sufficient to ice a 2-layer cake.

Pink Coloring For Cake and Creams.

One-half ounce of cochineal, $\frac{1}{2}$ pound granulated sugar, $\frac{1}{2}$ ounce alum, $\frac{1}{2}$ ounce of salts of tartar, $\frac{1}{2}$ ounce of cream of tartar, $\frac{1}{2}$ pint of boiling water. Add boiling water to cochineal, cream of tartar and alum. Put in porcelain saucepan, stir and place on back of range for 20 minutes, as it should not boil, add salts of tartar gradually, stirring all the while, then add sugar, cook for a few minutes. Strain, and bottle for use. One or two teaspoons are used for coloring, according to depth of shade required.

Chocolate Icing.

Two and one-half cups of brown sugar, 1 cup of cream or milk, 1 tablespoon of butter, $\frac{1}{4}$ cake of Baker's chocolate, 1 teaspoon of

vanilla. Stir until sugar is dissolved, add butter and chocolate, cook until it forms a ball when dropped in cold water. After removing from fire, add vanilla and beat until icing is stiff enough to spread on cake. If it cooks too rapidly, add a little hot milk and stir briskly.

Marshmallow Icing.

Two coffee cups granulated sugar, $\frac{1}{2}$ pound fresh marshmallows, 2 eggs, 1 cup cold water, 1 teaspoon vanilla. Dissolve sugar with water in saucepan, cook until it strings. Beat whites, add marshmallows cut in small pieces, then pour over in the boiling candy, beat hard, until cool enough to spread on cake, add vanilla. Reserve enough marshmallows to decorate cake, cut in half, put on top and side of cake.

Pistachio Paste.

To the marshmallow paste add $\frac{1}{3}$ of a cup of pistachio nuts, chopped, 4 drops of extract of almond and leaf green to color.

Chocolate Cream Filling.

Five tablespoons of grated chocolate, enough cream or milk to moisten it, 1 teacup of sugar, 1 egg; stir all the ingredients over the fire until thoroughly mixed. Beat the eggs well before adding; after removing from the fire flavor with vanilla.

Chocolate Cream Filling.

Five tablespoons of grated chocolate, enough cream or milk to moisten it, 1 cup of sugar, 1 egg, stir all ingredients over fire until thoroughly mixed. Beat the egg well before adding, after removing from fire, flavor with vanilla.

Chocolate Filling.

Five cups of brown sugar, 1 cup cream or sweet milk, 2 squares of chocolate, 1 tablespoon molasses, 1 kitchen spoon butter. Cook until it forms a ball in cold water, then pour on the beaten whites of 3 eggs, beat hard and when nearly cold ice the cake; ornament top with pecan kernels.

Tutti-Frutti Filling.

Four cups of granulated sugar, the whites of 4 eggs, 1 pound seeded raisins, $\frac{1}{2}$ pound citron, 1 pound almonds, $\frac{1}{4}$ pound figs. Moisten sugar with water and boil until it forms a ball in cold water. Have almonds blanched and cut in half, and rest of fruit chopped; reserve some of fruit to ornament cake. Pour icing on the beaten whites and fruit, stirring rapidly with an egg whisk; when cool spread on cake and ornament with rest of fruit. This quantity is for an unusually large cake—half the amount can be used.

Marshmallow Filling.

One cup of granulated sugar, $\frac{1}{2}$ cup of cream, $\frac{1}{4}$ pound of marshmallows, $\frac{1}{4}$ pound candied pineapple. Boil sugar and cream until almost candy, without stirring; then remove from fire and beat very hard. Have cherries and marshmallows chopped fine and add to filling. When cool spread on cake.

Marshmallow Paste.

Three-fourths cup of sugar, $\frac{1}{4}$ pound of marshmallows, $\frac{1}{4}$ cup milk, 2 tablespoons hot water, $\frac{1}{2}$ teaspoon vanilla. Put sugar and milk in saucepan, heat slowly to boiling point (without stirring.) Boil 1 minute. Break marshmallows in pieces and melt in double boiler. Add hot water. Cook until mixture is smooth, then add hot syrup gradually, stirring constantly. Beat until cool. Flavor with vanilla. This may be used for both filling and frosting.

Filling.

Boil 2 cups granulated sugar with 2-3 cup of cream for 10 minutes; remove from fire and beat until smooth; to 1-3 of this icing add 1 cup of grated pineapple to spread between the layers; to rest icing add enough pineapple juice to make it of right consistency.

Fig Filling.

Chop fine 1 pound of figs, boil $2\frac{1}{2}$ cups of granulated sugar and 1 cup of hot water until it forms a ball in cold water; then pour over figs and stir rapidly. Spread on top and side of cake.

For Frosting.

One coffee cup of powdered sugar, 1 tablespoon cornstarch, 2 tablespoons of water or milk, use any flavor preferred. Mix well, as it does not require to be cooked. Use a broad knife, immersed in cold water to spread on the frosting.

Chocolate Filling.

One pint new milk, $\frac{1}{2}$ pint sugar, yolk of 1 egg, 1 tablespoon flour, a pinch of salt, 3 squares of Baker's chocolate. Put milk in saucepan with chocolate and half of sugar. Beat yolk and add rest of sugar and a little cold water, flour and salt. Stir until smooth. When chocolate has dissolved add the flour; stir constantly until it boils and thickens; flavor with vanilla. When cool spread between layers of cake.

Filling.

One quart of new milk, 2 whites beaten light, 1 tablespoon of butter, $1\frac{1}{2}$ coffee cups of granulated sugar, 5 tablespoons of cornstarch or flour, 1 teaspoon of vanilla. Beat eggs, add sugar and cornstarch, moistened with milk, pouring boiling hot over eggs;

stir well and return to double boiler. Cook until consistency of cream; stir constantly. When cool enough spread on cake.

Filling.

One quart of new milk boiled, 2 eggs well beaten, 1 tablespoon of butter, $1\frac{1}{2}$ cups of sugar, 5 tablespoons of cornstarch or flour, season with vanilla. Beat the eggs, add the sugar, then milk, and when hot the cornstarch moistened with a little cold milk. Put between layers over the top and side. Have saucepan in a pan of hot water while cooking.

In making a jam cake, pecans, citron and raisins are quite an addition, as it compares favorably with a black cake.

Chocolate Cake Icing.

One-third of a package of chocolate, grated, 1 egg, well beaten and stirred into it, 1 pint of sugar and a pint of new milk boiled. Add other ingredients to boiled milk and stir until dissolved. Put on stove and stir until of proper consistency. Beat well after removing from the fire.

Icing.

Two teacups of granulated sugar, dissolved in 1 teacup of cream, add to it $\frac{1}{4}$ cake of melted chocolate, butter size of an egg, whites of 2 eggs beaten to a froth. Cook until it strings; remove from fire and add the vanilla. Beat until cold enough to ice cake.

Chocolate Icing.

Two teacups of granulated sugar, $\frac{1}{4}$ cake chocolate, lump of butter size of an egg, 1 teacup of cream, whites of 2 beaten eggs. Dissolve sugar with milk, put in double boiler and add butter, stir in sugar and cook until it strings.

Chocolate Icing.

One-fourth pound of grated sweet chocolate, $\frac{1}{4}$ pound of powdered sugar, $\frac{1}{2}$ cup of boiling water. Melt the chocolate over boiling water, add water and sugar, stir until smooth. Add 1 teaspoon of vanilla, and it is ready for use.

Peppermint Icing,

Two coffee cups granulated sugar, $\frac{1}{2}$ pound of almonds, $\frac{1}{4}$ pound peppermint stick candy, whites of 2 eggs. Make a boiled icing with the sugar and enough cold water to moisten; cook until it strings. Blanch almonds and roll fine; crush the candy and mix together. Have whites beaten to a froth, add almonds and candy and pour over gradually the icing, stir rapidly with a wire whisk when cool, ice the cakes and decorate top with split almonds. Cakes may be iced and pulverized almonds and candy spread between layers.

Tutti Fruitti Icing.

Add to boiled icing, 1 ounce of candied cherries, 1 ounce chopped citron, 1 ounce candied pineapple, seeded raisins, and blanched almonds. Any of these fruits may be added, in proportion as preferred. In making cooked fillings for cakes, place dish with filling in pan of hot water. As it avoids danger of scalding.

Icing.

Whites of 3 eggs, 3 teacups of granulated sugar. Moisten sugar with 1 teacup of water and put in saucepan to boil. Beat eggs to a stiff froth. Have $\frac{1}{2}$ pound of marshmallows, cut in small pieces; when the sugar candies pour over the eggs and marshmallows slowly and beat until smooth; spread on cake. Ornament top of cake with marshmallows cut in half.

Icing.

Three coffee cups granulated sugar, moisten with 1 cup of water; cook until it strings, then pour over 3 well-beaten whites. Beat until cold enough to ice the cakes.

White Icing.

Take 1 pound of granulated sugar and moisten with cold water. Put on and cook until it drops hard in water. Have the whites of 3 eggs well beaten and pour the icing gradually over them, stirring rapidly. Flavor with vanilla. To the above icing add tutti-frutti icing, 1 cup of chopped raisins and 1 cup of chopped almonds when it begins to cool.

SAUCES

Fruit Sauce.

Strawberries, raspberries, apricots and peaches make excellent sauce for puddings. Use the fruit preferred. Mash and press through a coarse sieve. Sweeten to taste. If it is to be served hot, let come to boiling point and allow 1 teaspoon of arrow root to each cup of the liquid.

Fruit Sauce.

One cup of strawberries, 1 orange, 1 banana, juice of 1 lemon, 2 teaspoons of grated cocoanut, 1 cup of sugar, $1\frac{1}{2}$ cups of water, 2 teaspoons of arrow root. Mix sugar and arrow root; add water and boil 5 minutes, then add fruit cut in small pieces, a little orange or lemon, and cook 5 minutes. Set on ice.

Pineapple Sauce.

Chop fresh or canned pineapple, thicken with arrow root; add sugar to taste. Let boil a minute. Serve with pudding.

Sauce.

One pound of brown sugar, 1 tumbler of water, $\frac{1}{4}$ of a pound of butter. Add flour (just a little) and blend with the butter. Put in a saucepan in a pan of hot water, stirring all the while until of right consistency, then serve.

Sauce for Cake.

One pint granulated sugar, $\frac{1}{2}$ teacup of rich cream, 2 eggs, 2 tablespoons whisky, a dash of nutmeg. Beat eggs separately and cook the sauce slowly in a double boiler, add whisky after removing from the fire.

Whipped Cream Sauce.

One cup of cream, $\frac{1}{2}$ cup powdered sugar, 1 teaspoon of lemon or vanilla, white of 1 egg. Mix cream, vanilla and sugar, whip with wire whisk until stiff, then add the beaten white and stir. Serve with hot cake or pudding.

Ice Cream Sauce.

One cup granulated sugar, 1 cup boiling milk, whites of 2 eggs, juice of 1 lemon. Beat whites until foamy, but not dry; add the sugar, beat hard, then add hot milk and lemon juice.

A Rich Sauce.

One cup powdered sugar, $\frac{1}{2}$ cup butter, 1 teaspoon vanilla, 2 tablespoons sherry wine, $\frac{1}{4}$ cup boiling water, white of 1 egg. Cream butter, add sugar, vanilla and wine; just before serving add the boiling water: stir well, add the egg and beat until foamy.

Sauce.

One pint granulated sugar, $\frac{1}{2}$ teacup of rich cream, 2 eggs, 2 tablespoons whisky, $\frac{1}{2}$ nutmeg. Beat eggs separately and cook sauce slowly in double boiler. When ready to serve add the whisky.

Sauce.

One cup of granulated sugar, 1 cup of butter, $\frac{1}{2}$ cup of cream. Cream butter, add sugar and stir well, then add cream. Flavor with 1 wine glass of brandy or sherry wine or 1 teaspoon of vanilla.

Caramel Sauce.

Two teacups of brown sugar, with enough water to moisten it, put in a saucepan and set in pan of hot water. Cook until tolerably thick. Serve hot.

Chocolate Sauce.

Two cups of brown sugar, 1 cup of new milk, butter size of a walnut. Put on fire and stir until it boils. Have on stove $\frac{1}{2}$ cake of chocolate which has been melted, add to the sugar and butter. Let it get tolerably thick. When nearly cold add 1 teaspoon of vanilla. Serve lukewarm with ice cream.

Wine Sauce.

Take 1 cup of boiling water and stir into it 1 tablespoon of cornstarch which must be moistened with cold water. After this boils 10 minutes, add $\frac{1}{2}$ cup of sherry wine. Cream 1 cup of granulated sugar, and 1 tablespoon of butter and 1 egg and pour boiling mixture over sugar and egg; stir quickly until smooth. Serve at once.

Sauce.

One cup of granulated sugar, 1 cup of butter, $\frac{1}{2}$ cup of cream. Cream butter, add sugar and stir well, then cream. Flavor with 1 wine glass of brandy or sherry wine, or 1 teaspoon of vanilla.

Chocolate Sauce.

Two ounces of Baker's chocolate, put in a saucepan with enough water to make a smooth paste. Then add 2 teacups of brown sugar, 1 heaping tablespoon of butter, and 1 cup of cream; put on the fire and boil, until it begins to thicken; take off and add 1 teaspoon of vanilla. Serve with ice cream.

White Wine Sauce.

Whites of 2 unbeaten eggs and $1\frac{1}{2}$ cups of granulated sugar. Beat eggs and sugar together, add 1 teaspoon of vinegar and beat hard; then 3 tablespoons of white wine, and 2-3 cup of thick cream; stir until smooth.

Sauce.

Butter size of an egg, $1\frac{1}{2}$ coffee cups of granulated sugar, 2 eggs, $\frac{1}{2}$ cup of sherry wine. Beat yolks light, and add the sugar gradually, then wine slowly. Heat in a double boiler, but do not boil. Just before serving add white of 1 egg beaten to a froth (it should be perfectly smooth). Serve hot with cake or puddings.

Brandy Sauce.

Two cups of powdered sugar, $\frac{1}{2}$ cup of butter beaten to a cream, 1 wine glass of brandy. Add enough water to moisten sugar; when nearly done add the butter, and just before serving, the brandy.

Chocolate Sauce.

One pint of milk, $\frac{1}{4}$ pint of Baker's chocolate, $\frac{1}{2}$ cup of sugar. Cook in double boiler; stir until smooth.

Sauce for Puddings or Rolls.

One and one-half cups brown sugar, $1\frac{1}{2}$ cups water, 1 tablespoon butter, 1 heaping teaspoon flour. Put sugar and butter in pan and brown, then add water and flour; cook until of right consistency.

Sauce.

One pint of brown sugar, 1 heaping tablespoon of butter. Blend together, then put in a bowl, place in a pan of hot water, stirring constantly. Add a little cream, when of right consistency remove from fire and add a wine glass of sherry or brandy.

Fruit Sauce.

One cup of strawberries, 1 orange, 1 banana, juice of 1 lemon, 2 teaspoons of grated cocoanut, 1 cup of sugar, $1\frac{1}{2}$ cups of water, 2 teaspoons of arrow root. Mix sugar and arrow root; add water and boil 5 minutes, then add fruit cut in small pieces, a little orange or lemon, and cook 5 minutes. Set on ice.

Brandy Sauce.

Two cups of powdered sugar, $\frac{1}{2}$ cup of butter, 1 wine glass of brandy, a dash of nutmeg and cinnamon. Warm butter slightly, and work to a cream with the sugar, and spices. Beat hard and leave until wanted. Add brandy when ready to serve.

Wine Sauce.

One cup granulated sugar, 1 cup boiling water, 1 dessertspoon butter, 1 heaping teaspoon of cornstarch. Make cornstarch into a paste with cold water, then add to sugar and boiling water, and butter. Boil 10 minutes. Remove from fire, and when cool, add $\frac{1}{2}$ cup of brandy or wine.

A Rich Sauce.

One cup butter, 2 cups of powdered sugar, $\frac{1}{2}$ cup sherry wine. Cream butter, add sugar gradually, then add the wine which must be hot, a little at a time, $\frac{1}{2}$ teaspoon grated nutmeg. Place the bowl in a pan of hot water, and stir for 3 minutes. The sauce should be smooth.

Sauce For Pudding.

Whites of 2 eggs, 1 large coffee cup of granulated sugar, 1 heaping tablespoon of butter. Beat eggs to a stiff froth, add sugar and butter. Stir until it begins to boil. Remove from fire, flavor with sherry wine or lemon.

Sweet Sauce.

One cup powdered sugar, 1 cup of creamed butter, 1 egg beaten separately, 1 cup of boiling water. Put in bowl and cook in pan of hot water. When ready to serve, add 2 tablespoons of whisky, or flavor with lemon.

Hard Sauce.

Cream 4 ounces of butter, and 4 ounces of granulated sugar together. When light, grate a little nutmeg on top, and set in ice box 1 hour to chill. Two tablespoons wine or brandy may be stirred in, when ready to serve.

Strawberry Sauce.

Cream 1 heaping tablespoon of butter, add gradually $1\frac{1}{2}$ cups of powdered sugar, and the beaten white of 1 egg. Beat until very light, and just before serving add 1 pint of mashed strawberries.

Caramel Sauce.

Brown in a skillet, 1 pint of light brown sugar, and dissolve in $\frac{1}{2}$ pint of hot water. Cook a few minutes, until it thickens.

Sugar Sauce.

One cup granulated sugar, 1 cup of water, 1 dessertspoon butter, 1 dessertspoon flour, 1 teaspoon lemon juice. Mix ingredients, cook in bowl over hot water, until of good consistency.

Rum Sauce.

Three tablespoons of sugar, $1\frac{1}{2}$ tablespoons of flour, $1\frac{1}{2}$ cups of milk, 1 wine glass of rum. Mix flour and sugar together with a little milk, then add rest of milk. Cook in bowl over hot water, until of right consistency. Add rum after removing from the fire.

Plain Sauce.

One cup granulated sugar, $\frac{1}{2}$ cup of water, 1 dessertspoon butter. Mix well and boil until the consistency of syrup. Flavor with lemon or vanilla.

Custard Sauce.

One pint of new milk, 1 cup granulated sugar, 2 eggs, flavor with brandy or wine. Heat milk to boiling point, gradually add the beaten eggs, and sugar, flavor and put over hot water to cook until of good consistency.

Sauce for Cake.

One cup granulated sugar, 1 egg, 1 dessertspoon butter, 1 tablespoon flour, 2 tablespoons of cold water. Beat all together, and pour in $\frac{1}{2}$ pint boiling milk or water. Cook in china bowl, over hot water, until of good consistency.

Hard Sauce.

One cup granulated sugar, $\frac{1}{2}$ cup butter. Cream butter until light, then add the sugar. Flavor sauce with rum, or juice of fresh strawberries or raspberries. Serve with cakes or delicate puddings.

Jelly Sauce.

Melt $2\frac{1}{2}$ tablespoons jelly and $2\frac{1}{2}$ tablespoons sugar in saucepan over boiling water. Then add 2 dessertspoons butter, with 1 teaspoon cornstarch, which must be made into a paste with cold water. Let sauce come to boiling point. Keep warm until ready to serve.

Sauce For Pudding.

One heaping teaspoon cornstarch, rub smooth in cold water. Prepare in a coffee cup, adding slowly boiling water until the cup is full, add a pinch of salt and set on back of range. Beat together 1 cup of sugar and 1 egg in a china bowl. Add slowly the cornstarch, stirring well. Flavor with brandy, vanilla or lemon. If served hot, place on back of range. If preferred cold, set on ice until wanted.

Cocoanut Sauce.

Scald 1 pint of dessicated cocoanut, and leave for 6 hours. Then remove cream carefully from the surface, and put in a cold bowl, heat rapidly, add gradually 1 cup of powdered sugar, and a dash of nutmeg. Put in sauce bowl, and place on ice until ready to serve.

Liquid Sauce.

One pint of juice from cocoanut, $\frac{1}{2}$ tumbler of currant jelly, 1 heaping dessertspoon cornstarch. Put cocoanut milk in double boiler, with the jelly, and when hot, add the cornstarch moistened with cold water. Stir until of good consistency, then add $\frac{1}{2}$ cup of powdered sugar. Stir a few minutes, and it is ready to serve.

Brandy Sauce.

One cup of butter, 2 cups of powdered sugar, the whites of 2 eggs, 4 tablespoons of brandy, and $\frac{1}{4}$ cup of boiling water. Cream butter and sugar, add whites of the eggs one at a time without beating, then the brandy. Place bowl in hot water, and stir until frothy. Serve with cakes or puddings.

Sauce for Plum Pudding.

One cup of powdered sugar, $\frac{1}{2}$ cup of butter, yolks of 3 eggs. Cream butter and sugar, when creamy, add the well-beaten yolks. Stir into this 1 wine glass of brandy, 1 cup of hot cream, a pinch of salt. Beat mixture thoroughly, then put in saucepan over hot water, stir until of a good consistency. It must not boil. Serve with plum pudding.

Lemon Sauce.

One cup of granulated sugar, $\frac{1}{2}$ cup of butter, 1 egg, juice of 1 lemon with the grated rind, $\frac{1}{2}$ cup of boiling water. Put in saucepan over hot water, and cook until it thickens.

Lemon Cream Sauce.

One-half a pint of new milk, 4 ounces of granulated sugar, 1 teaspoon of wheat flour and the well-beaten yolks of 2 eggs. Remove from fire, add lemon juice with the grated rind, stir well. Serve hot with cakes or puddings.

Orange Cream Sauce.

Use preceding recipe, and substitute orange for lemon.

Caramel Sauce.

Four tablespoons of granulated sugar, 1 tablespoon of water. Put ingredients in a hot saucepan, stir continuously until a chestnut brown. Add to it 1 cup of sugar dissolved in 1 pint of water, 1 teaspoon of vanilla, and simmer 10 minutes. Add $\frac{1}{2}$ glass of brandy or wine.

Fruit Sauce.

One-half cup of powdered sugar, 1 cup of apricot juice, or juice of any other fruit, 1 teaspoon flour. Mix, and boil all together 5 minutes, then strain and serve.

Yellow Sauce.

One-fourth pound of light brown sugar, $\frac{1}{4}$ pound butter, 1 wine glass of brandy, yolk of 1 egg, a dash of nutmeg. Cream butter, add sugar, and stir over hot water until melted, add beaten yolk. Stir until it thickens, then serve at once.

Wine Sauce.

One cup powdered sugar, 1 cup boiling water, $\frac{1}{4}$ cup butter, 2 heaping teaspoons cornstarch, $\frac{1}{2}$ cup sherry wine, 1 egg, a dash of nutmeg. Dissolve cornstarch, and stir into boiling water, and boil. Cream butter, add the sugar gradually, then egg well beaten, and nutmeg. After cornstarch cooks 10 minutes, add wine, and pour the mixture into butter, sugar and egg, stir until well mixed.

Lemon Sauce.

One cup of granulated sugar, 2 cups hot water, 1 heaping dessertspoon cornstarch, grated rind and juice of 1 lemon, 1 heaping dessertspoon butter. Boil water and sugar 5 minutes, then add cornstarch dissolved in cold water. Cook 10 minutes, stirring all the while, add butter, and lemon, stir until butter is melted. Serve at once.

A Favorite Sauce.

Two cups powdered sugar, 1 cup butter, cream until light. Flavor with wine or brandy and a dash of nutmeg.

Cream Sauce.

One-half a cup of powdered sugar, $\frac{1}{4}$ cup butter, 2 tablespoons

of wine, and 2 tablespoons of rich cream. Cream butter, add the sugar slowly, then wine and cream. Beat well, put in bowl over hot water, stir until creamy, but it should not melt the butter. Serve at once.

Egg Sauce.

Beat the yolks of 2 eggs until very light, add a lump of butter size of a small egg, $\frac{1}{2}$ teacup of sherry wine and 1 pint of light brown sugar. Place cup in a pan of hot water and put on stove. Keep very hot until sugar is thoroughly dissolved, but do not let it boil. Stir very frequently to prevent the sugar from settling in the bottom of the cup.

Charlotte Russe.

Soak 1 ounce of gelatine 1 hour, in 2 teacups of cold water, then put in saucepan to heat until dissolved. Pour into a large dish and beat with a wire whisk until thoroughly stiff. Sweeten 3 cups of rich cream, and beat until stiff, flavor with vanilla. Add to this the well-beaten whites of 3 eggs, then the gelatine. Mix well, put in glass dish, line with lady fingers, set on ice to congeal.

Charlotte Russe.

Churn 1 quart of cream, and place whips on a sifter, set on a large flat dish. Then take $\frac{1}{4}$ box of gelatine and pour over it $\frac{1}{2}$ pint cold water; let remain 1 hour, put in saucepan, add $\frac{1}{2}$ pint of hot water; cook until reduced to $\frac{1}{2}$ pint. Have yolks of 2 eggs beaten to a cream, with $\frac{1}{2}$ pint granulated sugar. Pour gradually the hot gelatine on sugar and eggs. Stir well to prevent lumping, then return to saucepan, and cook until tolerably thick. Any cream that drains from whips may be added to gelatine and cooked. When lukewarm add $1\frac{1}{2}$ teaspoons of vanilla. Have bowl lined with lady fingers, when mixture is cool, stir rapidly into the whipped cream.

Decorate charlotte russe with candied cherries. When serving put over each plate, 1 tablespoon sherry wine or rum and some whipped cream.

Charlotte Russe.

Half pound of white sugar, yolks of 4 eggs, $\frac{3}{4}$ of a box of gelatine, $\frac{1}{2}$ gallon of cream. Take gelatine and pour over it 1 teacup of water. Beat yolks and add sugar, then gelatine. Put on stove and cook until thick as mush. Have cream whipped and what drips from it pour in this custard. When custard gets cool, add whips as fast as possible. Have a pan lined with lady fingers, when cold, turn out on a flat dish.

Ambrosia.

Take 6 sweet oranges, slice and remove the seed. Peel and shred 1 pineapple. Grate 1 cocoanut. Arrange on glass dish in alternate layers. Sprinkle powdered sugar on top of each layer; cover top with the cocoanut and sugar. Serve very cold. A half glass of sherry wine may be poured over fruit if desired.

Meringues and Whipped Cream.

Take enough fresh egg kisses to fill a bowl and crush them. Then put alternate layers of kisses and the whipped cream until dish is full. Decorate top with candied cherries.

Wine Jelly.

Take box of gelatine and pour on it $1\frac{1}{2}$ pints of cold water. Let stand several hours, then add $2\frac{1}{2}$ pints of hot water, stir until dissolved. Add 1 pound of granulated sugar, the shells of 2 eggs, the juice of 2 lemons, $\frac{1}{4}$ stick of cinnamon and 12 seeded raisins. Put on stove to boil. When it begins bubbling add 1 pint of wine and 1 wine glass of whisky. Let cook 15 minutes. Strain 3 times through a flannel bag. Have molds rinsed with cold water and ready for jelly. Set on ice to congeal.

Wine Jelly.

One box of gelatine, 1 pound granulated sugar, 1 pint of cold water, 2 pints of boiling water, 12 raisins with stems removed, juice of 2 lemons, $\frac{1}{4}$ stick of cinnamon, 1 pint of wine, 1 wine glass whisky, the washed shell of 1 egg broken in pieces. Put gelatine in the cold water and leave for 12 hours. Then add the boiling water, sugar, lemon juice, and raisins, and put in porcelain kettle. When it begins to bubble, add the wine and whisky and boil 15 minutes. Strain 3 times through jelly bag. Put in mold, previously filled with cold water. Set on ice to congeal. Serve with rich cream, lightly sweetened.

Wine Jelly.

One-half box of gelatine, 2 teacups of granulated sugar, $\frac{1}{2}$ pint of cold water, $1\frac{1}{2}$ pints of boiling water, $\frac{1}{2}$ pint of wine, juice of 4 lemons. Soak gelatine in the cold water 1 hour, then pour in the hot water; add sugar and lemon juice, when it boils, the wine. Boil 15 minutes, strain and set on ice to congeal.

Spanish Jelly.

One-half a box of gelatine, $\frac{1}{2}$ coffee cup cold water, juice and rind of 1 lemon, 1 cup boiling water, 1 coffee cup granulated sugar, 1 pint orange juice, 1 coffee cup candied fruits, or sections of oranges. Soak gelatine in the cold water until soft, also yellow part from rind of lemon. Add boiling water to gelatine, with lemon and orange juice. Strain jelly into pitcher, then pour in mold $\frac{1}{2}$ inch deep; when it hardens add a layer of fruit, then cover with more jelly; when it stiffens another layer of fruit, alternating until all jelly has been added. The jelly in pitcher must be kept in a liquid state, but not hot. Otherwise jelly would be rough. Pack mold in ice and salt and leave to congeal. Serve with whipped cream lightly sweetened.

Ice Cream.

For 1 gallon of cream, use 1 pint of the above jelly, and add it when the cream begins to freeze.

Jelly Pudding and Cream.

One ounce of gelatine, 1 pint of cold water, $\frac{1}{2}$ pint whisky, 6 oranges, a few cloves, a little mace, juice of 6 lemons, 1 pound of granulated sugar, the well-beaten whites and shells of 2 eggs, 1 cup raisins chopped, $\frac{1}{4}$ pound of thinly sliced citron, $\frac{1}{2}$ can California cherries. Pour the cold water over gelatine and let soak $\frac{1}{2}$ hour; put all of the ingredients in kettle and let it boil hard for 20 minutes, then pour through flannel bag several times. Put in shallow dish to congeal. Just before it hardens have ready a large mold, into which you put the fruit, dip the half congealed jelly with a spoon and put in this mold, set on ice to congeal. Serve on a flat dish, surrounded with whipped cream, then add more whipped cream when serving.

Fruit Dessert.

Take as many oranges as there are covers. Remove sections of oranges, and cut in small pieces. Have equal quantity of Malaga grapes, cut in half and remove the seed. Mix fruit and add pulverized sugar; pour over sherry wine, and set aside.

Shape orange peel into basket, and fill with the fruit, and serve immediately with a delicate cake.

Smothered Figs.

Three cups of milk, 1 cup of sugar, a lump of butter, 2 well-beaten eggs, 2 tablespoons of cornstarch. When milk boils put alternate layers of custard and figs. Ice the top and serve cold with cream.

Orange Jelly.

Eight oranges, 2 lemons, $\frac{3}{4}$ of a box of gelatine, soaked in $\frac{1}{2}$ pint of cold water, $\frac{3}{4}$ pound of white sugar, 1 pint of boiling water. Beat in whites and shells of 2 eggs. Rub sugar on peel of 2 oranges and lemon. Squeeze juice from 6 or 7 oranges and 2 lemons, and strain. Take off carefully, the peel of 2 oranges leaving only the transparent skin surrounding the quarters. Separate all sections without breaking them. Soak gelatine $\frac{1}{2}$ hour in $\frac{1}{2}$ pint of water and sugar together. Take off all skimming, then put in sections of oranges. When boiled 1 minute take out and lay aside. Pour this syrup over the soaked gelatine, adding the orange and lemon juice, the beaten whites and shells of eggs. Put this on stove and allow to boil $\frac{1}{4}$ of a minute without stirring. Take off all skimming and strain through jelly bag. When $\frac{1}{2}$ of jelly is in mold, put on the ice and let it get hard enough to hold the orange sections which place in a circular row around the edge of mold. Then add enough

jelly to cover the sections. Serve with either whipped cream or if you prefer, can pour over the whole a wine glass of sherry and not use the cream.

Ebony Cream.

One box of gelatine. Pour on it 1 pint of cold water, $1\frac{1}{2}$ pints of hot water, then strain. Add $1\frac{1}{4}$ pounds of granulated sugar, juice of 2 lemons and $\frac{1}{2}$ teaspoon extract of lemon. Let stand 1 hour, then boil. Take 1 pound of prunes and soak 2 hours. Cook and stone them and add 4 ounces of sugar to the prunes. When done add them to gelatine, fill mold and set to congeal. Turn out on a flat dish and serve with whipped cream.

Tomato Jelly.

Take 1 quart can of tomatoes; heat until they come to boiling; then strain through a colander until all seed are out. Pour into this $\frac{1}{2}$ box of gelatine that has been dissolved in cold water, then let this mixture come to boiling point; $\frac{1}{2}$ teaspoon of salt, and cayenne pepper to taste and the juice of 1 lemon. Cool thoroughly; then pour into a melon mold to congeal. Serve with mayonnaise.

Orange Jelly.

Pour 1 cup of cold water over $\frac{1}{2}$ box of gelatine; halve 6 oranges, remove the pulp, leaving the skins intact; drop them in ice water; stir thoroughly $\frac{1}{2}$ pint of boiling water, 6 tablespoons of granulated sugar, juice of 2 lemons, the orange (pulp and juice), nutmeg, and gelatine. Strain it, wipe the orange skins dry and fill with the mixture. Set on ice to congeal.

Macaroon Custard.

One-fourth pound of stale macaroons rolled fine, 1 teaspoon of gelatine dissolved in a little water. Separate 3 eggs. Add 4 tablespoon of granulated sugar to the yolks, beat light and pour slowly into 1 pint of milk brought to the boiling point in a double boiler. Add the gelatine, then the macaroons. When a little cool, stir in the beaten whites and 2 tablespoons of sherry wine. Set in the refrigerator until ready to serve.

Baked Custard.

One coffee cup granulated sugar, 1 pint of cream, 1 pint milk, yolks of 12 eggs. Beat yolks and sugar together until light. Put cream and milk in a double boiler, set on stove. Cut into it $\frac{1}{2}$ vanilla bean. Let it get scalding hot and pour on the eggs and sugar. Fill 12 custard cups with the mixture, and place in a pan of hot water. When half done set a pan of hot water over custard and cook about 20 minutes.

Calves Foot Jelly.

Prepare and wash 4 calves feet, put in pot with 1 gallon of cold water, and simmer 5 hours, then pour in bowl. When cold remove the grease, put jelly in porcelain kettle, adding 1 pound loaf sugar, the rind and juice of 2 lemons. Dissolve sugar, add whites of 2 eggs beaten to a froth, with their shells, and 1 wineglass of cold water, boil 7 minutes or until clear; then add a half tumbler of Madeira wine, boil 1 minute then strain through flannel bag into mold.

Orange Cups.

Cut oranges in half, and with spoon scoop out pulp and juice, place the peels in a pan of ice. Take an equal amount of Malaga grapes and bananas, peel and cut in half. Mix the juice of 3 oranges, and the juice of 1 lemon, sweeten with powdered sugar, and add a pinch of salt. Fill the peel with the fruit, pour over this mixture, and put two spoons of whipped cream on each cup. Serve very cold.

Jelly.

One package of gelatine, 2 quarts of boiling water, $1\frac{1}{2}$ pints of granulated sugar, $\frac{1}{2}$ pint of sherry wine, 1 tablespoon of brandy or whisky. Add wine after it boils, juice of 2 lemons. Cook until clear and strain through a flannel bag. Have mold filled with cold water, pour out and fill with the jelly; set on ice to congeal. Serve with whipped cream.

Fruit Jelly.

Take 1 box of gelatine and pour on $1\frac{1}{2}$ pints cold water; let soak 1 hour. Chop and drain 1 quart of canned or fresh peaches. Add to it, the juice of 4 oranges, 2 sliced bananas, and $\frac{1}{2}$ cupful granulated sugar. To the gelatine, add $1\frac{1}{2}$ pints of boiling water. Stir until sugar is dissolved, then pour over the fruit. Put into a mold, and set on ice to congeal. When ready to serve, turn on a flat dish. Serve with plain or whipped cream.

Fruit Cream.

Take 1 pint of heavy cream, and add to it $\frac{1}{2}$ cupful powdered sugar. Whip cream stiff, then chop some candied cherries and almonds, and spread over the cream, and dust thickly with powdered sugar. Serve at once.

Orange Cream.

One pint of cream, $\frac{1}{2}$ box of gelatine, $\frac{1}{2}$ cup of cold water, juice of 6 oranges, and the grated rind of 2 oranges, $1\frac{1}{2}$ cups granulated sugar, yolks of 6 eggs. Soak gelatine in the cold water, and grate over the orange rind. Strain the orange juice, and add the sugar. Put $\frac{1}{2}$ pint of plain cream in double boiler, heat and pour over well-beaten yolks, return to saucepan, stir until it begins to thicken, then add the gelatine. Remove from fire, and leave for 2 minutes, then

add orange juice and sugar. Beat all together until the consistency of soft custard, add whipped cream and mix well. Turn into mold to harden. Serve with cream, lightly sweetened.

Calves Feet Jelly.

Boil 2 calves feet in 1 gallon of water until it is reduced to 1 quart, then strain and let it stand until cold. Skim off all fat and take up the jelly carefully. If there is sediment in the bottom, leave it. Put the jelly in a saucepan with 1 pint of wine, $\frac{1}{2}$ pound loaf sugar, the juice of 4 lemons. Beat the whites of 6 eggs very stiff then put into saucepan. Stir all well together and let it boil a few minutes. Strain through a flannel bag several times until perfectly clear. Have a china bowl with some of the lemon peel cut thin. Take a silver spoon and fill glasses.

Velvet Cream.

One quart of cream, 1 pint milk, 14 ounces of sugar, $\frac{1}{4}$ box gelatine, $\frac{1}{2}$ pint sherry wine. Soak gelatine in milk half an hour. Put in double boiler, add sugar, set on range, and stir until dissolved. While warm, add whipped cream and wine. Put in mold to harden.

Whipped Jelly With Fruits.

Prepare 2 cups of preserved pineapple, peaches and berries; cut the peaches in pieces. Make 1 quart of gelatine jelly. When it begins to congeal, stir in the fruits, whip with an egg beater, and pour in mold to harden.

Jellied Fruit.

Two oranges, 2 bananas, $1\frac{1}{2}$ dozen candied cherries, $1\frac{1}{2}$ dozen blanched almonds, 1 ounce gelatine, 1 cup sugar, juice of $\frac{1}{2}$ lemon, 1 cup cold water, 1 cup boiling water, 2 tablespoons sherry wine. Dice fruit and nuts, put in a glass bowl, and mix well. Soak gelatine in the cold water 1 hour, then add hot water, sugar, lemon juice and sherry wine. Stir until dissolved. Pour slowly over the fruit, and set on ice to congeal. Serve with plain or whipped cream. Any mixture of fresh fruits may be used in same way. Raisins may be substituted for cherries, peaches or pears used alone.

Orange Jelly.

Use wine jelly recipe for orange jelly, except use the juice of 1 lemon and juice of 6 oranges. Cut oranges in halves and be careful not to break the peel. Remove the pulp and juice. When jelly is finished and cool, fill the peel with it and place on ice to congeal. Serve with game or as a dessert.

Wine Jelly.

One box of gelatine, $1\frac{1}{2}$ pints cold water, 3 pints boiling water, 1 pint wine, 1 pound and 1 teacup granulated sugar, 2 lemons, $\frac{1}{2}$ stick

of cinnamon, 1 wine glass whiskey, 12 seeded raisins. Dissolve gelatine in the cold water, then put rest of ingredients in procelain kettle, except wine. When it begins to bubble, add the wine and boil 15 minutes. Strain 3 times through flannel bag, then put in mold, previously filled with cold water, and set to congeal. Serve with plain cream or whipped cream.

A French Pudding.

Two cups granulated sugar, $\frac{3}{4}$ of a box of gelatine, 2 oranges, 9 dates, 6 figs, 12 blanched almonds, juice of 2 lemons. Dissolve gelatine in $\frac{1}{2}$ pint cold water for 1 hour, then add $\frac{1}{2}$ pint boiling water, and the lemon juice. Strain, and set aside until it begins to harden, chop fruit coarsely and leave the nuts whole. Set on ice to congeal. Serve with whipped cream, lightly sweetened and flavored with vanilla or rum.

Jelly For Summer.

One box of gelatine, 1 pint of cold water, $2\frac{1}{2}$ pints boiling water, the grated rind and juice of 2 lemons, $\frac{1}{2}$ stick cinnamon, 1 pound and 1 teacup of loaf sugar, the whites of 2 eggs, 1 pint of sherry or Catawba wine. Dissolve gelatine in cold water, and leave for 1 hour. Then add boiling water, and rest of ingredients, with whites beaten to a froth, and wine. Stir well, put into mold previously filled with cold water. Set on ice to congeal, serve with whipped cream or plain cream lightly sweetened.

Rice en Surprise.

One-fourth of a cup of powdered sugar, $\frac{1}{2}$ box of gelatine, 1 wine glass of sherry wine, $\frac{1}{2}$ pint of rich cream, 1 tablespoon of boiled rice, $\frac{1}{2}$ pound of chopped figs. Put gelatine in cold water and leave 1 hour to dissolve. Put whipped cream and rest of ingredients into gelatine, and stir until it begins to thicken. Pour in mold to congeal. Serve with rich cream lightly sweetened.

Virginia Cream.

One pint of milk, $\frac{1}{2}$ box of gelatine, 1 cup granulated sugar, yolks of 3 eggs, 1 teaspoon lemon or vanilla. Put milk in saucepan, add dissolved gelatine, and heat slowly, when it comes to boiling point, add the sugar and beaten yolks. When mixture thickens, add whites beaten to a froth. Remove from fire, flavor with strawberry or vanilla, and pour in mold to congeal.

Banana Fluff.

One-half pint of cream, $\frac{1}{4}$ box of gelatine, 1 cup powdered sugar, 4 bananas. Whip the cream, dissolve gelatine in cold water, add sugar and bananas chopped fine. Beat the mixture until it begins to thicken, then add $\frac{1}{2}$ teaspoon extract of almond, and pour into a mold. Serve cold, with delicate sponge cake.

Biscuit au Rhum.

One cup granulated sugar, 1 dozen macaroons, 1 quart of cream, the whites of 3 eggs, $1\frac{1}{2}$ large wine glasses of rum. Beat eggs to a stiff froth, add sugar, then pulverized macaroons. Mix well, and make into round cakes, and lightly brown. Whip the cream, sweeten lightly and add the rum. When ready to serve, line a glass dish with the cakes, and cover with the whipped cream. Decorate the top with marron glace.

French Charlotte.

One cup of granulated sugar, $\frac{1}{4}$ box of gelatine, $\frac{1}{4}$ cup of water, 1 egg, 1 cup of milk, 1 pint cream, 1 dessertspoon vanilla, 5 stale macaroons. Soak gelatine in water 1 hour, then set it over boiling water to dissolve. Scald the milk, add the sugar, beat until light, and pour hot water over and stir continuously, removing from fire, add gelatine and vanilla and set aside to cool. Whip the cream and add the custard, pour in a mold previously filled with cold water, set on ice to congeal. When ready to serve, cover with pulverized macaroons.

Blanc Mange.

One ounce of gelatine, 1 teacup boiling water, 1 quart of cream, $\frac{1}{2}$ pint sherry wine, 1 cup powdered sugar, juice of 1 lemon. Cook gelatine in boiling water, until dissolved, stir continuously. Add lemon juice to sugar, then add to cream, with the wine, mix well, and pour in gelatine. Pour in a mold, previously filled with cold water. Set on ice to congeal. Serve with rich cream, lightly sweetened.

Blanc Mange.

One box gelatine, 1 quart of cream, 1 pint of milk, 1 pound granulated sugar; flavor with vanilla. Soak gelatine in the milk half an hour; add sugar, put in double boiler; set on range, and stir until dissolved. When cool, add the cream beaten to a froth, stir in lightly, add vanilla; pour in mold and set aside to harden.

Blanc Mange.

One-half a cup of Irish moss, 1 quart of new milk, $\frac{1}{2}$ saltspoon salt. Wash moss and pick over carefully and put in double boiler with the milk. Boil until it thickens, when dropped on cold platter add salt, strain through a fine sieve, flavor with lemon or vanilla. Pour in a mold that has been filled with cold water. Set to congeal. Serve with whipped cream.

For Chocolate Blanc Mange.

Use preceding recipe, and add 4 heaping tablespoonfuls of grated chocolate.

Chocolate Blanc Mange.

One quart of new milk, 1 cup of grated chocolate, 1 cup of gran-

ulated sugar, $\frac{1}{2}$ box of gelatine, yolks of 3 eggs, 1 teaspoon of vanilla. Cover gelatine with cold water, and let it soak 1 hour. Put 1 pint of milk in double boiler, when it comes to boiling point, pour over beaten yolks and sugar, then return to boiler, add the chocolate and gelatine, stir continuously, when of good consistency add the other pint of cold milk, stir well. Remove from fire, strain through sieve into mold, set on ice to congeal.

Sauce for Blanc Mange.

One pint of cream or milk, $\frac{1}{2}$ teacup of granulated sugar, yolks of 2 eggs, $\frac{1}{2}$ teaspoon of vanilla. Let cream or milk come to boiling point, then pour over beaten yolks and sugar, return to double boiler and cook until consistency of thick cream. Serve cold over the blagemange. Or serve with whipped cream or plain cream sweetened.

Fruit Blanc Mange.

Stew fresh cherries, raspberries or strawberries, strain off juice and sweeten. Put in double boiler and let come to boiling point, add $1\frac{1}{2}$ tablespoons of cornstarch, made into a paste with cold water, to each pint of juice, stir while cooking. When of right consistency, pour into a mold, previously filled with cold water. Set on ice to congeal. Serve with cream lightly sweetened and powdered sugar.

Syllabub.

One quart of cream, 1 cup of wine, $\frac{1}{2}$ cup of granulated sugar. Put sugar and wine in a bowl, and have cream lukewarm in another bowl. When sugar is dissolved in the wine, pour in the cream, holding it far above the bowl, continue pouring cream back and forth, until frothy. Grate nutmeg over top, and serve.

Bavarian Cream.

One pint of cream, 1 scant cup granulated sugar, $\frac{1}{2}$ box gelatine, yolks of 4 eggs, 1 teaspoon vanilla. Whip cream until a stiff froth; make a custard with the cream that drains from the whip, adding enough milk to make 1 pint; have the gelatine dissolved in cold water, add to the milk, also sugar, eggs and vanilla; cook 1 minute, then strain into a broad pan and set on ice. Watch carefully, when it begins to thicken, fold in the whipped cream. Pour in mold and set on ice to congeal.

Almond Cream.

To 1 quart of rich new milk add 8 tablespoons of ground rice. Cook in double boiler till consistency of mush, add 1 tumbler of granulated sugar and flavor with bitter almond. Put in melon mold and set on ice. Decorate with blanched almonds and turn out on a flat dish. Serve with rich cream that has been sweetened.

For Chocolate Cream.

Add 1 ounce of melted chocolate to the custard before straining.

Almond Cream.

One pint sweet almonds, blanched and pounded to a paste. Dissolve the gelatine in milk, and use preceding recipe.

Caledonia Cream.

Whites of 6 eggs beaten stiff, 6 tablespoons of granulated sugar added gradually; beat hard for 30 minutes. Beat into the eggs 1 glass of currant jelly, raspberry jam or any kind of preserves preferred; beat this for 15 minutes. Serve with rich cream flavored with vanilla.

Snow Cream.

Whites of 4 eggs, 4 tablespoonfuls of powdered sugar, 1 pint of cream, 1 teaspoonful of vanilla. Beat whites stiff, then add sugar, gradually beating all the while. Beat until it will stand alone; add vanilla and stir in the whipped cream very lightly. Serve in small Roman punch glasses.

Sufficient for eight persons.

Snow Custard.

One pint new milk, 3 eggs, 2 teacups of granulated sugar, $\frac{1}{2}$ box gelatine, 1 lemon, flavor with vanilla. Put gelatine in pan with 1 teacup cold water, and let stand 1 hour. Then add 1 pint boiling water, place on range and stir until gelatine is dissolved. Add 2-3 cup of sugar and juice of one lemon. Stir well. Remove from fire. Have whites beaten stiff and add spoonful of gelatine at a time to them until all has been used. Beat hard for 1 hour. Then put custard in mold and let remain 4 hours.

Custard For Sauce.

Beat yolks, add rest of sugar. Stir well. Put milk in double boiler and let scald. Then add milk gradually to sugar and eggs. Return to fire, cook till it begins to thicken. When nearly cold, add vanilla.

Baked Custard.

One quart new milk, 4 eggs, 6 tablespoons sugar, flavor with vanilla and nutmeg. Beat eggs separately, to yolks add the sugar and beat until light. Have milk scalding hot, but do not let it boil. Add milk gradually to sugar and eggs, then whites, stirring until mixture is smooth, add the vanilla and nutmeg. Put in cups or pan, surround with water and set in oven and cook until firm. Serve cold with cream if preferred.

Boiled Custard.

Beat 3 yolks very light, stir into them 2 small tablespoons of

cornstarch dissolved in a little milk, 1 teacup of sugar. Boil 2 quarts of new milk, take from fire and pour into eggs, a little at a time. Then return to fire and let remain until it thickens, stirring all the time. Stir in lightly 4 well-beaten whites. Let custard stay on stove half a minute to set the eggs. Flavor with vanilla.

Baked Custard.

Four eggs, 6 tablespoons of sugar, 1 quart of milk, nutmeg or vanilla to taste. Beat whites and yolks separately. Add sugar to yolks and beat well. Have milk scalding but do not let it boil. Add milk gradually to sugar and eggs, then beat whites in until it is smooth; put in pan, surround with water, and set in oven to bake until firm. Serve cold.

Ambrosia.

Slice oranges or pineapples in a glass bowl. Have them well sweetened. Add a layer of pineapple and then oranges, and so on until the bowl is full. Sprinkle over each layer grated cocoanut.

Grape Sponge.

One-fourth box of gelatine, 1 cup of granulated sugar, 1 lemon, beaten whites of 3 eggs, 1 cup of Welch's grape juice. Soak gelatine, in $\frac{1}{4}$ cup of cold water, put this in a pan of hot water to dissolve, add the sugar to the grape juice; stir until dissolved; add the juice of the lemon, then beat in the gelatine, stir until it begins to thicken; stir in lightly the beaten whites of 3 eggs. Pile on a dish and set in a cool place. Serve with cream a little sweetened.

Jellied Prunes.

Two coffee cups of French prunes, $\frac{1}{2}$ box of gelatine, $\frac{1}{2}$ cupful of cold water, 1 coffee cupful of granulated sugar, $\frac{1}{2}$ pint sherry wine. Soak gelatine in the cold water half an hour; wash prunes in 4 waters, rubbing well between the hands. Put them in saucepan with 1 pint cold water, and simmer slowly $1\frac{1}{2}$ hours; then skim out prunes, remove the pit and put prunes back in same water and let them boil up once. Remove from fire, add the gelatine and stir until dissolved; then add the sugar and wine. Put in a bowl and surround with ice, beat until the mixture begins to thicken, and then pour into a mold. Serve with whipped or plain cream.

Banana Charlotte.

Line sides of mold with sliced sponge cake, and the bottom with sliced bananas, 2 layers deep. Fill the mold with stiffly whipped cream; set on ice. Remove carefully from mold and serve.

Baked Custard.

One quart of new milk, 6 eggs, $\frac{1}{2}$ cup of granulated sugar, a dash of salt. Have milk boiling and pour over beaten eggs and sugar; flavor with vanilla. Strain custard into mold or cups; place

in a deep pan and fill 2-3 of the way to top of cups with water. Bake in a moderate oven. Test with a knife to tell when it is done.

Caramel Custard.

Brown the sugar, as for caramel sauce, and dissolve it in the milk, prepare as in preceding recipe.

It may be served as a pudding, with caramel sauce, plain cream or whipped cream, as preferred.

Chocolate Custard.

One quart of rich milk, 2 eggs, 2 ounces of Baker's chocolate, 1 heaping tablespoon of flour, 1 coffee cup of granulated sugar, 1 teaspoon of vanilla. Put milk in double boiler; when it boils stir in the chocolate, after making it into a smooth paste with hot water. When it boils pour on the well-beaten eggs, sugar and flour and return to the fire. Cook tolerably thick, then add vanilla. Serve very cold, with whipped cream.

Orange Tapioca.

Fill a bowl half full of sliced oranges and pineapple. Have ready 1½ cups of tapioca made into jelly (the tapioca is cooked with cold water), and 1 teacup of granulated sugar. Beat this jelly until almost cold, then pour over the fruit. Sweeten 1 pint of cream, and whip until stiff, and pile on top of bowl, when ready to serve.

Boiled Custard.

Allow a dessertspoon of sugar to each egg (5 yolks are sufficient for 1 quart of new milk). Beat yolks and sugar together and stir in the milk. Pour into a double boiler to cook. Stir constantly until it thickens a little and is cool. Do not let remain too long. Flavor with vanilla.

Stuffed Apples.

Peel apples, core them and drop in boiling water. Cook until done. Let get cool and fill with chopped raisins, almonds, and English walnuts. Put in pan to brown. Serve cold, with a custard.

Custard.

One pint of milk, 3 eggs, 1 teaspoon of vanilla, 1 cup of sugar. Put milk in double boiler, when hot pour on eggs and sugar, return to fire. Cook until tolerably thick. Serve cold on apples.

Macaroon Custard.

One-fourth pound stale macaroons rolled fine; 1 teaspoon gelatine dissolved in a little water; separate 3 eggs. Add 4 tablespoons granulated sugar to the yolks, beat light and pour slowly into 1 pint of milk brought to the boiling point in a double boiler; add the gelatine, then the macaroons; when a little cool, stir in the beaten

whites and 2 tablespoons of sherry wine. Set in the refrigerator until ready to serve.

Orange Mince.

Three bananas, 2 lemons, 2 apples, $\frac{1}{2}$ pound raisins, $\frac{1}{2}$ pineapple and the pulp of 6 oranges cut fine, 1 heaping pint granulated sugar. Cut hole in the stem end of orange large enough for a spoon, then fill with the mince, pour on a little sherry and place on ice. Serve cold.

Apple Float.

One dozen firm apples, pared and cored, 1 pound granulated sugar. Put apples in saucepan with enough cold water to cover, let them stew until almost done. Then remove carefully from saucepan, and add sugar to the water in which they were cooked. Let syrup come to boiling point, return apples to syrup, and leave until transparent, then remove. Add 1 large lemon thinly sliced and 1 ounce of gelatine dissolved in 1 pint of cold water to the syrup and let come to a boil. Pour over apples in a glass dish, and set on ice to congeal. Serve cold with rich cream, lightly sweetened.

CREAMS

Nesselrode Pudding.

Two quarts of rich cream, 1 quart of boiling milk, $\frac{1}{2}$ pound of granulated sugar, 12 eggs, 2 ounces raisins, 2 ounces currants, 2 ounces candied citron, 2 ounces candied ginger or cherries, pineapple or any candied preferred; about 1 pound of fruit in all, 1 vanilla bean. Prepare fruit and pour over 3 wine glasses of Maraschino cordial and let soak all night. Blanch 4 dozen chestnuts or almonds in boiling water and place them in the oven to dry. When cold pulverize in a mortar with the sugar and vanilla bean, sift through a fine sieve. Have milk in double boiler, beat yolks light, add the sugar, nuts and bean; stir all into the boiling milk. Let this mixture boil until it begins to thicken, then strain through a sieve. When cold put in freezer and partially freeze, whip cream, and stir into the custard, with the prepared fruit, at same time 12 macaroons may be crushed fine and added. Freeze, beat hard with granite spoon, remove dasher. It may then be put in mold, repacked with salt and ice and left a few hours to harden. The pudding may be served with whipped cream, highly flavored with rum, or a fruit sauce.

Nesselrode Pudding.

One quart of new milk, yolks of 8 eggs, 1 pound of granulated sugar, a dash of nutmeg. Put milk in double boiler and when scald-

ing hot pour over the beaten yolks and sugar, add nutmeg. Return to boiler, cook until consistency of cream, then set to cool. Blanch $\frac{1}{4}$ pound of almonds, roll fine $\frac{1}{4}$ pound of pecans, stir into the eustard. Pour the juice of 4 oranges on $\frac{1}{2}$ pound of macaroons, $\frac{1}{4}$ pound of citron chopped fine; $\frac{1}{2}$ pound crystalized cherries. Have 1 pound of fruit in all, add fruit to the eustard, also $\frac{1}{2}$ pint of Maraschino cordial, 2 tablespoons of sherry wine; if not sweet enough add more sugar, then add $\frac{1}{2}$ gallon of cream and freeze.

Nesselrode Pudding.

One quart of cream, 1 quart of new milk. Take 2 ounces each of seeded raisns, candied cherries, candied peaches or apriots and candied citron, 4 wine glasses Maraschino cordial, 1 dozen almond macaroons, 14 ounces granulated sugar, 3 dozen Spanish chestnuts, $\frac{1}{2}$ vanilla bean, yolks of 12 eggs. Blanch chestnuts and remove skin, boil until tender. When cold pound with the vanilla bean and mix with sugar; rub through a sieve. Make a custard with eggs and milk, add chestnuts and bean. The fruit must be soaked 12 hours in the Maraschino cordial. Pulverize meringues. When eustard is half frozen stir in fruit and meringues and cream whipped to a froth. Mix well; freeze hard, then mold the pudding.

Nesselrode Pudding.

Prepare a custard of 1 pint of cream, $\frac{1}{2}$ pint of milk and $\frac{1}{2}$ pound of sugar, 1 ounce of sweet almonds pounded, yolks of 6 eggs, $\frac{1}{2}$ of a vanilla bean. Put them in a pan over slow fire until of a proper consistency. Do not let it boil. When cold add a wine glass full of brandy. Partially freeze, then add $\frac{1}{4}$ of a pound of raisins, $\frac{1}{2}$ pound of preserved fruit cut fine. Mix well and mold.

Bisque Glace.

Take 3 pints of rich cream, 14 ounces granulated sugar, 1 dozen fresh egg kisses, $\frac{3}{4}$ of a vanilla bean. Dry egg kisses in the oven and roll fine, cut bean in small pieces and put in granite eup with $\frac{1}{2}$ pint of cold water; cook until reduced to $\frac{1}{4}$ of a pint and cool. Sweeten the cream, add vanilla. When cream begins to freeze stir in the egg kisses and freeze hard.

Frozen Rum Pudding.

One pint of cream, 1 cup of powdered sugar, 2 eggs. Beat the yolks light with $\frac{1}{2}$ cup of sugar, then add the stiffly-beaten whites, flavor with 2 tablespoons of rum or vanilla. Whip cream until very stiff, then whip into the beaten eggs and sugar. Line a mold with lady fingers, split in half, then a layer of the cream mixture and use alternately until all has been used. Paek mold in salt and ice and leave for 4 hours. Turn out on a flat dish.

Frozen Cherry Pudding.

One pint of cream, 3 eggs, 1 cup of sugar, 2 tablespoons Maraschino cherries or cherry preserves, $\frac{1}{2}$ wine glass of rum. Beat yolks until light, then add the whipped cream, rum and stiffly-beaten whites, then fold in lightly the cherries. Turn into a mold that has been filled with ice water, pack in salt and ice for 5 hours. Turn on a flat platter, serve with whipped cream, flavored lightly with rum or Maraschino.

For Frozen Puddings.

Use recipe for ice cream, with gelatine, adding yolks of 3 eggs. Cook custard 2 minutes and strain over the gelatine. For frozen puddings add wine or cordials when half frozen. Add fruit or nuts when packing cream. Any kind of candied fruit cut in small pieces or pounded nuts may be added to frozen pudding.

Ice Cream Pudding.

One quart of cream, $1\frac{1}{2}$ tumblers granulated sugar, 1 cup candied cherries, $\frac{1}{2}$ cup of citron, $\frac{1}{2}$ cup raisins, 3 macaroons and 3 lady fingers. Chop fruit finely, pulverize macaroons and lady fingers, over the latter pour $\frac{1}{2}$ cup of sherry wine and leave 3 hours. Add sugar to cream and whip until stiff. Put some fruit in bottom of mold, then add cream and fruit alternately until all has been used. Pack mold in salt and cracked ice and leave for 5 hours. Turn out on a flat dish and serve.

Ice Cream Pudding.

One quart of cream whipped very stiff, 1 heaping tumbler of granulated sugar, a few macaroons and lady fingers soaked in rum or sherry wine, some candied cherries, citron and raisins cut fine, put cream in a mold and put fruit through it, pack in salt and ice for 5 hours; serve on a flat dish.

Iced Pudding.

One and one-half pints of custard made of 4 yolks, 1 pint of milk, 4 tablespoons of sugar, flavor with vanilla, 8 ounces of fruit of any kind preferred, $\frac{1}{2}$ pint of whipped cream, freeze the custard to a mush, then mix in fruit and cream. A gill of Maraschino improves it. Add at the same time the fruits with $\frac{1}{2}$ pint more of whipped cream. Pour into mold and put in ice and salt. Place on dish and serve with whipped cream around it.

Frozen Pudding.

Cut fine $\frac{3}{4}$ pound of raisins, $\frac{1}{2}$ pound of figs, $\frac{1}{4}$ pound citron, $\frac{1}{2}$ pound almonds and $\frac{1}{2}$ pound of English walnuts. Make 1 quart of rich custard and pour boiling hot over the fruit and let remain 8 hours. Add 4 tumblers granulated sugar to custard and stir well, put in freezer and when partially frozen add whipped cream till

there is 1 gallon. Just before serving add $\frac{1}{2}$ coffee cup of brandy or whisky and beat well. One-half the quantity may be made if preferred.

Rum Pudding.

Make a custard with 1 pint of new milk, the yolks of 4 well-beaten eggs, 1 teacup of granulated sugar, 1 teaspoon vanilla. Crush fine 2 dozen almond macaroons. When custard is done stir in the macaroons until soft. After it is cold add 3 pints of cream and 14 ounces granulated sugar. When nearly frozen $\frac{1}{4}$ pound of candied cherries cut in half and $\frac{1}{2}$ pound of raisins cut fine, which must have been soaked in sherry wine several hours, also 1 teacup of rum.

Lallah Rookh.

Use eggnog recipe and freeze. This makes a delicious dessert.

French Ice Cream.

One quart of cream, 1 pint milk, $1\frac{1}{2}$ cups granulated sugar, yolks of 6 eggs, 1 tablespoon of vanilla. Scald the milk in double boiler; cream yolks and sugar, then pour over the hot milk; put back in double boiler; stir constantly till thick enough to coat the spoon. Remove from fire, add cream and flavoring, stir until cold and then freeze.

Sultana Cream.

One quart of cream, 1 pound of raisins, 1 tumbler of granulated sugar. Pour on raisins enough whisky to cover them and let remain 12 hours. Make cream and when nearly frozen add the raisins. Serve with this sauce: One pint claret wine, $1\frac{1}{2}$ teacups of granulated sugar. Put these ingredients in a saucepan and boil 15 minutes. Serve cold with the cream.

Spanish Cream.

One quart of rich milk, $\frac{1}{2}$ box gelatine, 1 cup of granulated sugar, 3 eggs, 1 teaspoon of vanilla. Put milk in double boiler, add the gelatine and stir until it dissolves. Beat yolks light and add the sugar; pour boiling milk on eggs and sugar; return to saucepan a few minutes. Remove from fire, stirring in the beaten whites and vanilla. Rinse out cups with cold water and put 6 candied cherries at bottom of each and fill with the mixture. Set in refrigerator to harden. Turn out on a flat dish. Serve with whipped cream.

Cream en Surprise.

Use recipe for vanilla cream; after it is frozen take brandy peaches and envelop in this cream, making a circular ball. Return to freezer and let harden.

Snowballs.

Make a vanilla ice cream. When thoroughly frozen make into

round balls and roll in freshly-grated cocoanut until well covered. Serve at once.

Pineapple Ice Cream.

One and one-half pints of rich cream, 1 large pineapple, 1 pound of powdered sugar. Slice the pineapple thin and sprinkle with sugar, cover and let it remain 3 hours; cut or chop it in the syrup, strain through a sieve; then beat gradually into cream and freeze rapidly. Reserve a few pieces of pineapple without sugar and add when cream is half frozen. Peach ice cream may be made the same way.

Frozen Tom Jerry.

Two cups of milk, $\frac{3}{4}$ cup granulated sugar, yolks of 6 eggs, $\frac{1}{2}$ teaspoon salt, $2\frac{1}{2}$ cups of cream, 2 tablespoons rum, 1 tablespoon of brandy. Make a custard, with milk and sugar, pour on beaten eggs with salt. Return to saucepan and cook till of good consistency and strain. When cool add the cream and freeze to a mush; add rum and brandy and finish freezing.

Frozen Peaches.

Put 1 can of soft peaches through a sieve; dissolve 2 coffee cups of granulated sugar in 1 cup of hot water; add 3 cups of cold water, 2 tablespoons of lemon juice, 1 teaspoon vanilla; freeze.

Orange Parfait.

Have 1 cup of orange juice, $\frac{1}{2}$ cup of lemon juice, 2 cups of granulated sugar, 1 pint of thick cream, 4 eggs. Add the sugar and juice and when hot pour on yolks beaten light. Return to fire and cook until it scalds, then strain through sieve. When cold add whites beaten stiff and the cream. Freeze.

Pineapple Ice Cream.

One-half pound of pineapple, $\frac{1}{2}$ pound of sugar, 1 pint of cream, $\frac{1}{2}$ pint of milk, juice of 1 lemon. Grate pineapple, add sugar and lemon juice; put cream and milk in freezer; when partially frozen add sugar and fruit and finish freezing.

Banana Ice Cream.

One pint of cream, 1 pint of milk, $\frac{1}{2}$ pound of sugar, yolks of 3 eggs, 4 bananas. Scald the milk, add the beaten yolks and sugar. Stir until it thickens, add cream and when cool the bananas, which should be mashed through a colander. Freeze at once.

Tutti-Frutti Ice Cream.

Beat together 2 eggs and 1 cup of granulated sugar. Put 1 pint of rich milk in double boiler. When hot pour on the eggs, return to boiler, let it remain until it thickens. Remove from fire and cool. $\frac{1}{4}$ teacup of citron, $\frac{1}{4}$ pound of candied cherries, 1 teacup

of chopped raisins, $\frac{1}{4}$ pound of almonds blanched and chopped fine. Pour 1 teacup of rum on fruit, let it remain 12 hours. Add this fruit to the custard with 1 quart of rich cream, 1 tumbler of granulated sugar. Put in a mold or freezer, pack in salt and ice till hard.

Tutti-Frutti Ice Cream.

One quart of cream, 1 pint of new milk, 14 ounces of granulated sugar, $\frac{1}{4}$ pound of candied cherries, $\frac{1}{4}$ pound almonds, $\frac{1}{4}$ teacup of citron, 1 teacup raisins, $\frac{1}{2}$ cup of rum, 2 eggs. Make a custard with the milk, put it in double boiler; when it scalds pour over beaten eggs and 1 cup of the sugar, return to saucepan, stir continuously and when it begins to thicken remove from fire and cool. Chop the fruit and pour over the rum and leave for 12 hours. Combine custard with the cream and when partially frozen add the fruit and freeze hard. It may then be molded if preferred.

Tutti-Frutti.

Use recipe for French ice cream. Cut into dice 4 ounces candied apricots, 4 ounces candied cherries, 4 ounces raisins, 1 dozen pulverized almond macaroons. Cover fruit with rum and let stand 6 hours. The macaroons must be added to the hot custard. Put fruit in cream when almost frozen, then leave for several hours to harden.

Sauce for Glace Pudding or Tutti-Frutti.

Yolks of 2 eggs, 2 tablespoons of powdered sugar, $\frac{1}{2}$ pint of cream, 2 tablespoons of rum or brandy. Beat yolks and sugar to a cream, then put in double boiler and cook until it thickens. Remove from fire and beat until cool, add the rum and whipped cream and serve immediately.

Tutti-Frutti Ice Cream.

One gallon of cream, 1 pound of raisins, 1 pound of candied cherries, $\frac{1}{2}$ pound of almonds, 1 teacup candied citron, $3\frac{1}{2}$ cups granulated sugar, 1 teacup whisky. Blanch almonds and chop fine with citron and raisins. Sweeten cream and pour whisky over the fruits. When cream begins to freeze add the fruit and turn freezer for about 5 minutes, then leave to harden. Stir again before it is time to serve the cream.

Tutti-Frutti.

Half gallon of cream, 1 pound of almonds after they are blanched and cut fine, $\frac{1}{2}$ pound of raisins, not quite $\frac{1}{2}$ pound of currants and a little citron cut fine. Pour 1 cup sherry wine over fruit and leave 4 hours.

Tutti-Frutti.

One quart of rich custard sweetened and flavored to taste, to this add 1 teacup of strawberry preserves, $\frac{1}{2}$ pound of blanched al-

monds, $\frac{3}{4}$ of a cup of raisins seeded and cut fine, freeze to a mush, then add 1 quart of rich cream. Pour 1 cup sherry wine over fruit and leave for 6 hours.

Peach Custard.

One pint of cream, 1 pint of milk, 1 coffee cup of granulated sugar, yolks of 6 eggs. Beat yolks and sugar until light. Put milk in double boiler. When scalding hot milk pour on the yolks and sugar, return to boiler for a few minutes. When cold add the whites beaten to a froth, also the cream. Have 1-3 vanilla bean cut in pieces and boil in cold water. Cook until reduced to $\frac{1}{4}$ pint. When cold add the cream. After it begins to freeze have $\frac{1}{2}$ can of peaches cut in small blocks and add the cream; or fresh peaches are delicious, instead of the canned peaches.

Bivevous.

One quart of cream, 1 teacup of new milk, 2 tumblers of granulated sugar, $\frac{1}{4}$ box of gelatine. Dissolve gelatine in the milk, put in a bowl and set in a pan of hot water; stir until thoroughly dissolved, set away to cool. Whip the cream until very stiff, and as you beat it add the gelatine and two spoons of vanilla (teaspoons.) Have the freezer packed and then put in the cream to harden, but do not freeze. Serve with chocolate or caramel sauce.

Three of a Kind.

Two quarts of water, 1 quart of sugar, 1 pint of cream, 1 quart of strawberries, the juice of 3 lemons, 3 oranges and 2 bananas. Mash berries and take 1 teacup of sugar from this amount and pour over it. When it begins to freeze add bananas and strawberries. Put in a mold and surround with ice and salt, pour on a dish. Slice with a knife.

Fruit Pot-Pourri.

Take fresh cherries, peaches, strawberries and pineapple. Chop the peaches and pineapple, put in a bowl, add to it granulated sugar, allowing $\frac{1}{4}$ of a pound of sugar to 1 pound of fruit. Let it stand until it forms a syrup, then cover with good brandy and put in self-sealing jar and serve with ice cream.

Diplomat.

Yolks of 3 eggs, 2 tablespoons of granulated sugar, beaten light, 1 quart of cream, 1 heaping tumbler of granulated sugar, 1 teaspoon of vanilla, whip very light. Place in bottom of mold $\frac{1}{4}$ of a pound of candied cherries. Add cream to sugar and eggs and stir lightly into the mold. Pack in salt and ice for 5 hours. Serve on a flat dish.

Cream Diplomat.

One pint of cream, $\frac{3}{4}$ tumbler of sugar, $\frac{1}{2}$ box gelatine, 1 cup of French fruit, 1 tablespoon sherry wine, 1 teaspoon vanilla, whites

of 4 eggs. Soak gelatine in the cold water, chill and whip the cream. Take cream that drains from whips and add enough milk to make 1 pint. Boil this milk in double boiler and when hot add the sugar and gelatine, stir until dissolved, then strain into the beaten whites, add wine and vanilla. Stir until it thickens, then add whipped cream, when stiff enough to drop add the French fruit. Put in mold and pack in salt and ice for 5 hours. Chopped nuts may be substituted for fruits. It may be served with whipped cream lightly sweetened and flavored with sherry wine or rum. Add a few Maraschino cherries to each plate when serving.

Caramel Cream.

Take $1\frac{1}{4}$ pounds of light brown sugar, put in a biscuit pan and toast, stirring all the time. When nearly done put on stove the custard made of 1 quart of new milk and 2 eggs. When it begins to boil stir in sugar until all is dissolved. Let it get cold, then whip 1 quart of cream and add to it.

Chocolate Cream.

One quart of cream, $1\frac{1}{2}$ pints of custard, 2 bars of chocolate; dissolve it in a little hot water until it is smooth. Let stand until it is cool. Sweeten cream to taste, also the custard. In making the custard use the yolks of 3 eggs, $1\frac{1}{2}$ pints of new milk, $\frac{1}{2}$ of a vanilla bean boiled in custard. Add this to the cream.

To Serve With Ice Cream.

Take 1 quart of best alcohol and put in a large jar and add to it fresh fruits of all kinds and put as much sugar as there is fruit. It will keep a long while.

Italian Cream.

One quart of cream, 6 ounces of powdered loaf sugar, 2 wine glasses of white wine, juice of 2 lemons, 2 ounces isinglass, 4 small teacups of water. Mix 1 pint of cream, sugar, wine and juice of lemons. Add the rest of cream and stir very hard. Boil isinglass in the water until it is reduced to half the original amount. When lukewarm add to cream and put in mold to congeal.

Bavarian Cream.

One box of gelatine, $\frac{1}{2}$ gallon cream, 2 teacups granulated sugar, 1 pint cold water, $\frac{3}{4}$ of a vanilla bean, $1\frac{1}{2}$ pints boiling water. Pour cold water over gelatine and leave 1 hour, then add boiling water and sugar. When almost cold add the vanilla, also the whipped cream stirred into the jelly. Put in mold to congeal.

Orange Bavarian Cream.

One pint of cream, 1 pint of orange juice, with the grated rind of 1 orange, $\frac{1}{2}$ box of gelatine, yolks of 6 eggs, $\frac{1}{2}$ pint of

cream, drained from the whips. Dissolve gelatine in cold water, make a custard with the beaten yolks, $\frac{1}{2}$ pint of cream, add the gelatine with $\frac{1}{2}$ cup granulated sugar. When cool add orange juice with grated rind, 1 cup of sugar and fold in the whipped cream. Put in a mold to congeal.

Ice Cream.

One quart of cream, 1 pint new milk, 14 ounces granulated sugar, $\frac{1}{8}$ of a box of gelatine, 1 dessertspoon vanilla. Dissolve gelatine in cold water, drain off water. Scald milk, add half of sugar and pour boiling hot over the gelatine; strain and cool. Add rest of sugar and the vanilla to cream, whip cream, then add to milk. Freeze hard.

Mock Ice Cream.

One pint of cream, to whips from cream, add 1 scant cup granulated sugar, 1 cup of cream and 1 cup of milk. Scald this cream and milk, add the sugar and 1 dessertspoon of vanilla. Freeze to a mush, then add the whipped cream and freeze. Leave to harden for 30 minutes.

For Nut Creams.

Use pistachio nuts, almonds or filberts. They should be blanched and pounded to a paste, or if preferred nuts may be chopped a little and added to the cream.

Chocolate Bavarian Cream.

Use same recipe as for Bavarian cream, adding 1 ounce of melted chocolate to hot custard before straining.

Fruit Bavarian Cream.

Use same recipe and take 1 pint of sifted pulp, pineapple, peach or pear instead of the pint of milk, and omit the eggs.

Strawberry Bavarian Cream.

Three pints of berries mashed fine and strain the juice. Add $2\frac{1}{2}$ tumblers of granulated sugar and $\frac{1}{2}$ box of gelatine dissolved in 1 cup of boiling water. Prepare and add 1 pint of whipped cream. Put in mold to congeal.

Bavarian Cream.

One pint of rich cream, 1 scant cup granulated sugar, $\frac{1}{2}$ box of gelatine, yolks of 4 eggs, 1 teaspoon vanilla. Whip cream to a froth, and to cream that drains from the whip add enough milk to make 1 pint. Pour cold water over gelatine to dissolve. Let milk come to boiling point and pour over gelatine, yolks and sugar; return to saucepan and cook 1 minute. Strain into broad pan, set in ice water. When it begins to thicken fold in the whipped cream. Put in wet mold and set on ice to harden.

Coffee Bavarian Cream.

Use 1 cup of strong coffee and 1 cup of milk for the custard. Prepare same as Bavarian cream.

Almond Bavarian Cream.

One-half a box of gelatine, 1 pint of cream, 1 pint of sweet almonds, blanched and pounded to a paste. Dissolve gelatine in milk, add 2 cups granulated sugar, yolks of 2 eggs. Prepare the custard with gelatine, stir and cook 1 minute. When cold add almonds and whipped cream. Put in mold to congeal.

Frozen Orange Souffle.

One quart of cream, 1 pint orange juice, 1 pound powdered sugar, $\frac{1}{2}$ box gelatine, $\frac{1}{2}$ cup cold water, yolks of 4 eggs, $\frac{1}{2}$ cup boiling water. Soak gelatine in the cold water half an hour, then add boiling water and stir until gelatine is dissolved. Mix orange juice and sugar, then add yolks beaten to a cream, then add gelatine. Beat mixture until frothy, strain and freeze. When frozen stir in the whipped cream and leave 2 hours to ripen.

Raspberry Cream.

One quart of cream, 1 pint pink raspberry juice, $1\frac{3}{4}$ tumblers granulated sugar. Add 1 tumbler of sugar to cream and whip, then rest of sugar to juice. Dissolve thoroughly. Add the cream and freeze.

Pineapple Cream.

Three pints of cream, 1 fresh pineapple, 14 ounces granulated sugar. Chop pineapple fine. When cream is nearly frozen stir in pineapple and freeze.

Velvet Cream.

One quart of cream, 1 pint of milk, 14 ounces of granulated sugar, $\frac{1}{4}$ box of gelatine and $\frac{1}{2}$ pint of sherry wine. Soak gelatine in milk 30 minutes. Put in double boiler, add sugar and set on range; stir until dissolved. While warm add whipped cream and wine. Put in mold to harden.

Nougat Charlotte.

One-half cup of blanched almonds, $\frac{1}{4}$ cup of grated cocoanut, $\frac{1}{2}$ pint of cream, $\frac{1}{4}$ cup of powdered sugar, whites of 2 eggs, 5 drops of almond extract. Chop almonds and cocoanut in $\frac{1}{4}$ cup of granulated sugar, then pound to a paste. Whip cream stiff and add sugar and beaten whites, cocoanut, almonds and flavoring. Pour this into a mold lined with lady fingers.

Velvet Mousse.

One quart of cream, yolks of 3 eggs, 2 cups granulated sugar,

1½ teaspoons vanilla. Make a syrup of sugar and water, cook until almost candy. Beat yolks light and pour the syrup slowly over, stir well, add vanilla. Have the cream whipped, add syrup. Grease mold on the edge at top, pour in the cream and pack in ice and salt 4 hours. Half the recipe may be used.

Frozen Coffee.

Put 1 quart of cream in a bowl and add 1 pint of granulated sugar, 1 pint of strong cold coffee. Whip till a stiff froth, then pour into freezer and pack with salt and ice. Let stand 2 hours. Serve in small glass cups.

Pineapple Cream.

Chop 1 can pineapple very fine and sprinkle over ½ cup granulated sugar. Add this to 1 quart of cream with 1 tumbler of sugar and freeze.

Glace.

Half gallon of cream, 1½ dozen macaroons pounded fine. Pour a little of this cream over them and allow to stand until they soften. Beat until very fine, then add remainder of cream and freeze. Sweeten to taste.

Vanilla Cream.

Three pints of rich cream. Have ¾ of a vanilla bean, put on the stove with ½ pint of water and let it reduce ½. Set it out to cool. To cream add 1½ tumblers of sugar and this vanilla when it is cold. Freeze.

Peppermint Cream.

Take 1 pound of peppermint candy and crush fine, pour over it 2 quarts of cream and let soak all night. The next day add 2 more quarts of cream, then freeze.

Lallah Rookh.

One pint of cream, 1 pint of rich milk, 1 tumbler of granulated sugar, ½ vanilla bean, yolks of 6 eggs. Scald the milk in a double boiler with the vanilla bean cut in pieces. Have yolks and sugar beaten to a cream and stir in gradually the hot milk; return to boiler for few minutes, stirring constantly. Remove from fire; when cold add the cream; after it is frozen 1 coffee cup of Jamaica rum. Let it harden. Serve in punch glasses.

Pistachio Cream.

Blanch 2 ounces of Pistachio nuts, pound them in a mortar to a smooth paste, using a little cream. Add these nuts to 1 quart of cream sweetened and flavored with vanilla and 1 teaspoon of orange flower water. Freeze.

Pineapple Parfait.

One-half gallon of cream, 2 cans grated pineapple, 3 tumblers

granulated sugar; mix well and freeze. Serve in glasses. Have 1 pint of cream whipped and put on top of each glass with a little chopped mint and $\frac{1}{2}$ dozen Maraschino cherries.

Almond Ice.

Two pints of milk, 1 pint of cream, 14 ounces of sugar, 2 ounces of orange flower water, 6 ounces of sweet almonds, 3 ounces bitter almonds. Pound almonds to a paste in a mortar, add a few drops of water at a time to moisten. When reduced to a powder add half of milk, with orange flower water, squeeze through a cloth. Boil cream with rest of milk and stir continuously; when of good consistency add the almond milk. Leave a moment and pour in bowl to cool. Put in mold to freeze.

Bisque Cream.

One quart of cream, 1 quart of milk, 1 dozen large macaroons, 1 pound of sugar, 1-3 box of gelatine, 1 pint of good sherry wine. Dissolve macaroons in the wine. Bring 1 pint of milk to boiling point, add the gelatine and half of sugar. Add rest of sugar to cream, with 1 pint of milk. Mix cream and macaroons and freeze hard. It may then be put in melon mound and packed in salt and ice for 2 hours.

Cocoanut Ice Cream.

One pint of cream, 1 pint new milk, 1 cup prepared cocoanut, whites of 2 eggs, rind and juice of 1 lemon, $1\frac{1}{2}$ cups granulated sugar. Beat eggs and grated lemon rind, have milk scalding hot and pour over eggs and sugar. Return to double boiler, cook until it thickens. Add cocoanut and set away to cool, then add sugar, lemon juice and cream. Freeze.

For Fruit Creams.

Use 1 pint of rich cream, with 1 pint of fruit pulp, mashed, strained and sweetened; also add 1 cup granulated sugar to cream and whip stiff. One wine glass of sherry wine or Maraschino added to peaches or other fruit if preferred.

Strawberry Ice Cream.

One quart of rich cream, 1 quart strawberries, 2 tumblers granulated sugar. Put 1 tumbler of sugar over berries and leave 3 hours, then press and strain through jelly bag, add rest of sugar; when thoroughly dissolved add the cream and freeze. Pineapple, raspberries or any fruit may be prepared the same way.

Cafe Frappe.

One quart of cream, 1 quart of coffee, 2 tumblers granulated sugar. Mix and freeze. Serve in glasses with 1 spoon of sweetened, whipped cream on top of each glass.

Irish Cream.

Three pints of cream, 14 ounces granulated sugar, the rind and juice of 1 orange, 1 ounce isinglass. Whip cream to a froth, dissolve isinglass in 1 pint of water and just before it congeals stir it into the whipped cream.

Biscuit a la Creme.

Six ounces granulated sugar, 1 pint of cream, 8 eggs, 4 ounces flour, a little vanilla. Beat the cream, adding yolks of egg' and sugar and vanilla. Beat whites and mix with other ingredients. Make small paper molds and bake in a moderate oven. Serve with jelly.

Zarina Cream.

Take $\frac{1}{2}$ box of gelatine and $\frac{1}{2}$ pint of water; let it simmer until dissolved, add to this 1 tablespoon of sugar. Have $\frac{1}{4}$ pound of candied cherries, $\frac{1}{4}$ pound of candied peaches, $\frac{1}{4}$ pound of almonds that have been blanched and cut in small pieces; also cut peaches in small pieces. Pour over this fruit a champagne glass of sherry wine, Let it stand for some time. Add to it 1 tablespoon granulated sugar. Beat 1 quart of cream to a stiff froth and mix in the gelatine, while it is lukewarm (the same as in Charlotte Russe), at the same time stir in the liquor and the fruit. Use any kind of liquor preferred. Use Cox's gelatine. Line mold with lady fingers, pour in the mixture, set in a cool place to congeal.

Eggnog Served With Zarina Cream.

One quart of thick cream, beat the yolks of 6 eggs very light, then stir in 7 tablespoons of granulated sugar, nutmeg to taste. Pour over this 7 wine glasses of any kind of liquor preferred. Let stand 1 hour. Add the whipped cream.

SHERBETS

Fruit Sherbet.

Squeeze 2 dozen lemons and $\frac{1}{2}$ dozen oranges. Make a syrup with 1 pint of water and $1\frac{1}{2}$ pounds of granulated sugar, add this syrup to the juice and freeze, when frozen remove dasher and let it harden. Chop $\frac{1}{2}$ dozen oranges and $\frac{1}{2}$ dozen bananas, a few strawberries may be added. In winter substitute 2 bunches of Malaga grapes if preferred to oranges and bananas. Wash the grapes and remove from the stem. Put sherbet on a flat dish and garnish the top and side with fruit; pour over 1 gill of sherry wine and sprinkle fruit with powdered sugar. Serve at once.

Fruit Sherbet.

Two bananas, 2 cups of berries, 1 pineapple, 3 lemons, 4 oranges, 3 cups of sugar, 1 pint of water. Cut the berries, slice bananas, chop the pineapple. Use pulp of oranges and juice of lemons, dissolve the sugar in water and pour over mixture. Freeze.

Cranberry Sherbet.

Boil 2 quarts of cranberries until soft, then strain through a jelly bag. Add 1 pint of granulated sugar to the liquid and partially freeze. Then whites of 4 eggs beaten very stiff. Freeze and let stand for 2 hours. Serve in punch glasses with whipped cream on top of each glass.

Grape Sherbet.

Sweeten 1 quart of grape juice and add 2 coffee cups of orange juice; when partially frozen the well-beaten white of 1 egg and 1 tablespoon of granulated sugar. Remove the dasher and let it harden.

Lemon Sherbet.

The juice of 10 lemons, 2 quarts of water, 2 pints of granulated sugar. Mix well and freeze.

Lemon Ginger Sherbet.

Two quarts of boiling water, 8 lemons, 2 tumblers of granulated sugar, $\frac{1}{4}$ pound of candied ginger. Wash lemons and shave thin rind from 2 lemons. Put sugar, water, ginger and the rind into porcelain kettle and boil until clear. Remove the scum as it forms, then add lemon juice and strain. Leave until cold, then freeze.

Fruit Preserved in Alcohol.

Take 1 pound of strawberries, cap them and put in stone jar, with 1 pound of granulated sugar. Cover with best alcohol. As different fruit ripens continue adding 1 pound of each fruit, with 1 pound of sugar, and cover with alcohol. Raspberries, currants, plums, fresh pineapple and peaches peeled and sliced are the most delicious fruits. Serve with ice cream.

Chestnut Mousse.

One pint of cream, $\frac{1}{2}$ cup of candied cherries, 2-3 cup granulated sugar, 1 cup of chestnut puree, 1 scant tablespoon of vanilla. Cut cherries in half and mix with the chestnut puree. Prepare puree, pass the chestnuts, shelled, blanched and boiled through a sieve. Add sugar and vanilla, stir until sugar is dissolved. Cool and fold in mixture the cream, which must be beaten stiff. Turn into a mold, fill it to overflowing and press the cover down tightly over a piece of heavy paper. Pack mold in equal parts of salt and ice. Let remain 4 hours, then turn on a platter, decorate with whipped cream or sliced chestnuts.

Tea Frappe.

Use English breakfast tea, 1 teaspoon for each cup. After steeping it sweeten to taste. When cold freeze. Serve in sherbet glasses with sprigs of mint around edge of glass and slices of thinly-shaved lemon on top.

Fruit Frappe.

Line a mold with vanilla ice cream. Fill the center with fresh berries or peaches cut in small thin slices. Cover with the ice cream and have the mold full. Pack mold in salt and ice for two hours until fruit is thoroughly chilled. Turn out on a flat dish and serve.

Maple Mousse.

One-half pint of maple syrup, yolks of 5 eggs, 1 pint of whipped cream. Boil syrup and add beaten yolks, cook until thick. When cold add to whipped cream, put in mold and pack in ice and salt for 5 hours. Do not freeze.

Pineapple Sherbet.

One can of grated pineapple, 1 pint granulated sugar, 1 pint of water, 1 tablespoon dissolved gelatine. A syrup may be made of sugar and water and added to fruit, or simply add sugar to fruit and freeze.

Frozen Peaches.

Put 1 can of soft peaches through sieve. Dissolve 2 coffee cups of granulated sugar in 1 cup of hot water; add 3 cups of cold water, 2 tablespoons lemon juice and 1 teaspoon of vanilla. Freeze.

Yukon Sherbet.

Juice of 1 dozen lemons, juice of 1 dozen oranges, $\frac{1}{2}$ pound candied cherries, 1 pineapple, 1 quart of claret wine, $\frac{1}{2}$ pint brandy, $\frac{1}{4}$ of a box of gelatine, 1 pint of hot water, 3 pounds of granulated sugar. Dissolve gelatine in hot water, chop pineapple fine. When gelatine is cold add all ingredients, except claret and brandy, and when partially frozen add them; stir well and leave to harden.

Cranberry Frappe.

Boil 1 quart of cranberries in 1 quart of water for 5 or 6 minutes, then strain through cheesecloth. Add 1 pint of sugar, stir and boil until sugar is dissolved. When cold add juice of 2 lemons. Freeze to a mush. Serve in punch glasses, either with or after meats.

Pineapple Sorbet.

Take $\frac{1}{2}$ pineapple and cut into small pieces and crush to a pulp. Add $\frac{1}{2}$ pound of pulverized sugar, pound again, then add juice of 3 lemons and 1 quart of water; strain through a sieve and add the whites of 2 eggs beaten to a froth. Stir well into the liquid and freeze.

Peach Ice.

Three pints of mashed peaches, 1 pint of water and juice of 1 lemon, sweeten to taste. When it begins to freeze add whites of 2 well-beaten eggs.

Raspberry Ice.

Two quarts of water, $1\frac{1}{2}$ quarts red raspberries, juice of 4 lemons, 2 pints granulated sugar. When partly frozen add the well-beaten whites of 2 eggs.

Pineapple Sherbet.

Grate 2 pineapples, boil 3 pints of water, add $1\frac{1}{2}$ pounds granulated sugar. Add the juice of 2 lemons and the pineapple. Strain through cloth and freeze. Some of the pulp may be added.

Strawberry Sherbet.

One quart of strawberries, 1 quart cold water, $1\frac{1}{2}$ pints granulated sugar, 2 lemons. Squeeze berries and put in the pulp; strain the juice; add water, sugar and lemon juice. Freeze.

Blackberry Sherbet.

One quart of blackberries, 1 quart water, $1\frac{1}{2}$ pints granulated sugar, 2 lemons. Squeeze berries and strain through a cloth; add water, sugar and lemon juice. Freeze.

Three of a Kind.

Two and one-half pints of water, juice of 3 lemons and 3 oranges. Slice 3 bananas and add to them, 2 teacups of sugar and freeze.

Orange Water Ice.

Eight large oranges, 4 lemons, $1\frac{1}{2}$ pounds of granulated sugar. Rub and squeeze the oranges as you do lemon. Pour juice over sugar, mix thoroughly. Add water until it measures 2 quarts, then freeze.

Strawberry Frappe.

The juice from 1 quart of strawberries, add double the amount of water, $1\frac{1}{2}$ tumblers granulated sugar, juice of 1 lemon. Mix and freeze.

Green Gage Ice.

One can of green gages mashed fine; add 3 pints of water and sweeten to taste and the white of 1 beaten egg when it begins to freeze.

Orange Ice.

Four cups of water, 2 cups of granulated sugar, 2 cups of orange juice, $\frac{1}{2}$ cup of lemon juice, the grated rind of 2 lemons or oranges. Boil water and sugar 20 minutes; add fruit juice and rind; cool, strain and freeze.

Raspberry Sherbet.

Take 1 gallon of water and add to it 3 pints of granulated sugar, boil to a syrup. Let get cool, add juice of 10 lemons and juice of 2 quarts of pink raspberries that have been strained, then freeze.

Apricot Ice.

Take more than a quart of water and sweeten to taste. Let come to boiling point, then let cool. Add 1 can of apricots that have been well mashed.

Orange Ice.

Take 1 quart of water and add to it $1\frac{1}{2}$ pints of granulated sugar. Boil to a syrup; when cold add the juice of 8 oranges and juice of 3 lemons, then freeze.

Grape Sherbet.

Add to 1 quart of grape juice, sweetened to taste, 2 coffee cups of orange juice sweetened; when partially frozen stir in the well-beaten white of 1 egg and 1 tablespoon granulated sugar. Remove dasher and let it harden.

Lemon Sherbet.

Squeeze the juice from 10 lemons and add 2 quarts of water and $1\frac{1}{2}$ pints of granulated sugar; then freeze.

Lemon Ice.

The juice of 6 lemons with the grated rind of 2 lemons, 2 large sweet oranges, with the juice and grated rind. Squeeze out juice and steep in it 2 hours the rind of 1 orange and 1 lemon. Press through sieve and add 1 pint of cold water and 2 tumblers of granulated sugar. Stir until dissolved, then freeze. Remove dasher and leave for several hours to harden.

Currant Ice.

Take pink raspberries and currants in equal proportion. Mash fruit and press through jelly bag. Have 1 pint of fruit juice, 1 pint of cold water and $1\frac{1}{2}$ pints granulated sugar and freeze, or make a sherbet by heating juice, water and sugar and pour boiling hot over whites of 2 eggs beaten to a froth. Cool and freeze.

Orange Frappe.

Make a syrup with 2 tumblers of granulated sugar and 2 tumblers of cold water; boil about 20 minutes, the grated rind of 1 orange may be added. Have 2 tumblers of blood orange juice or Florida orange juice, add to the syrup with juice of 2 lemons. Strain and freeze. Use preceding recipe and substitute juice from white canned cherries. Prepare and freeze.

Watermelon Ice.

One quart of juice from watermelon, 1 pint of cold water, $2\frac{1}{2}$ tumblers granulated sugar, juice of 2 lemons. Squeeze juice from melon and strain; add the cold water, sugar and lemon juice. Freeze hard.

Apricot Ice.

One quart can of apricots, 1-3 box of gelatine, 1 quart of water. Put gelatine to soak 15 minutes in a cup of cold water, then dissolve it by pouring in 1 quart of hot water. Mash the apricots with the juice in a cheesecloth bag, squeezing it well, then sweeten to taste. The whites of 2 eggs, beaten very stiff, may be added when it begins to freeze.

FROZEN PUNCH

Roman Punch.

Three dozen lemons, 1 dozen oranges, 1 pound granulated sugar, 1 quart of cold water, $\frac{1}{2}$ pint of whisky. Make sugar into a syrup and add enough water to moisten it. When cold put in orange and lemon juice, also the water, rum and whisky. Freeze to a mush. This quantity will serve 3 dozen people.

Frozen Punch.

Boil 1 quart of strong lemonade 10 minutes, add 1 tablespoon each of canned cherries, peaches, pineapple and strawberry juice. Freeze to a mush. When serving place thin slices of bananas and a few cherries in each glass with 1 slice of lemon on top.

Roman Punch.

Squeeze 1 dozen oranges and 1 dozen lemons. Make a syrup of $1\frac{1}{2}$ pints granulated sugar and enough water to moisten. Add $1\frac{1}{2}$ quarts of water and orange and lemon juice. When it begins to freeze add 1 pint of rum. Serve in punch glasses.

Claret Punch.

Three pints of water, 2 cups granulated sugar, the juice of 1 pineapple. Let this come to a boil, and when cold add the juice of 10 oranges and the juice of 6 lemons, 2 tablespoons gelatine dissolved in a little cold water. Put in freezer and pack; when partially frozen add $\frac{1}{2}$ cup of granulated sugar, $\frac{1}{2}$ pint of rum, $\frac{1}{2}$ pint sherry wine and 1 quart of claret wine. Remove the dasher and let it harden. Serve in punch glasses.

Punch a la Romain.

One-half pound of granulated sugar, 3 large lemons, 3 oranges, 1 quart of water, $\frac{1}{2}$ tumbler of Jamaica rum. To the sugar and water add the grated rind of 1 lemon and boil 5 minutes. When cool add juice of the oranges and lemons; strain, pack and freeze. When frozen stir in the rum and let it remain 2 hours to harden. Serve in tall glasses with Maraschino cherries on top.

Orange Punch.

Seven oranges, 3 lemons, $1\frac{1}{4}$ pounds of granulated sugar, 2 pints of water, $\frac{1}{2}$ pint of Jamaica rum, 4 tablespoons of Maraschino, 1 teaspoon of vanilla. Squeeze the juice from the oranges and the lemons, grate the rind of 1 orange. Put the sugar in the saucepan and 1 pint of water. Cook slowly and boil for 5 minutes. When cool add the pint of cold water and the strained juice of oranges and lemons, then freeze hard. Stir in gradually the rum, Maraschino and the vanilla. Let stand for 2 hours and serve in punch glasses.

Champagne Frappe.

One dozen oranges, $1\frac{1}{2}$ dozen lemons, 1 pint of Maraschino cherries, 2 pints of Apollinaris water, $\frac{1}{2}$ pint of rum, $\frac{1}{2}$ pint of good whisky, 1 pint of champagne, 1 quart of water, 1 pint of sugar. Make a syrup of sugar and water. Squeeze the oranges and lemons. Add the syrup and the chopped cherries. Freeze. When ready to serve turn into a glass bowl and pour over it all liquors except champagne, which must be poured on last. Serve at once.

....COFFEE....

The best blend of coffee is $\frac{3}{4}$ of a pound of Java and $\frac{1}{4}$ of a pound of Mocha. Properly prepared this makes the most delicious coffee obtainable. A most important fact to be remembered is always to have freshly-boiled water, but it must boil hard only for about 3 minutes, as much of its natural properties escape by evaporation. Clear coffee is obtained by using the white and shell of 1 egg for 1 heaping cup of ground coffee. Another most important point for making good coffee is in the roasting. For a few overdone or scorched berries will ruin the whole amount, and consequently a uniformly roasted berry, each grain coated with white of egg, will insure perfection in the art of making coffee. And always use the best coffee, as it is cheaper in the end, as a less quantity is required and the best results obtained. A poor cup of coffee is not only objectionable, but a menace to good health.

Roasting Coffee.

Put 1 pound of raw coffee in pan, place on range, stir constantly for 15 minutes, until coffee begins to color, then cover pan and shake until a chestnut color. When it cools a little add 1 beaten egg with the shell; beat until each grain of coffee is coated. Remove and put in airtight cans; grind coffee as needed.

Mock Cream.

Froth the white of 1 egg and add to it a small lump of butter. When ready to serve coffee pour it very gradually upon this mock cream and stir well to prevent curdling. It proves an excellent substitute for cream.

French Drip Coffee.

Allow 1 heaping tablespoon of ground coffee for each person and 1 tablespoon to the pot; moisten the whole with hot water. Put in upper division of coffee pot and pour on $\frac{1}{2}$ cup boiling water at a time, drip slowly. After using the required amount of water redrip several times, keep coffee hot, but do not allow it to boil. It is excellent served with hot cream or scalded new milk.

Drip Coffee.

Put 1 coffee cup of ground coffee into the upper division of the coffee pot and pour over it 1 quart of boiling water. Place where it will be kept hot without boiling. If it drips through rapidly pour in a china pitcher and pour back over the coffee 4 times very slowly.

It is nice served with hot or cold cream, or use $\frac{1}{2}$ coffee cup of boiled milk with the coffee. In making coffee have freshly-boiled and boiling water. Always scald the pot with hot water.

Boiled Coffee.

Take 1 heaping teacup of ground coffee, moisten with cold water and stir in white of 1 egg. Let it stand 10 minutes. Scald the coffee pot with hot water; put in the coffee and pour over it 1 quart of boiling water. Let it boil a few minutes; stir down, pour out a little of the coffee and pour it back again to settle. Can add 1 spoon of cold water. Serve very hot.

Cafe au Lait.

Take 1 heaping cup of ground coffee, mix in a china bowl with enough cold water to moisten. Put coffee in upper division of a French drip coffee pot, pour over $\frac{1}{2}$ pint of boiling water and allow it to steep 5 minutes, then pour on gradually $1\frac{1}{2}$ pints of boiling water. As fast as the coffee drips through sieve continue to pour back again, using a china pitcher. It should be perfectly clear and very strong. Set pot on range, where it will keep very hot and not boil. A few minutes before serving add 2 tablespoons of cold water and leave a few minutes to settle. Fill cup $\frac{1}{4}$ full of boiled milk and pour in the hot coffee. Serve immediately with cut sugar.

Filtered Coffee.

Allow 1 dessertspoon of pulverized coffee for each cup of coffee and put in upper part of double coffee pot. Put boiling water for as many cups as required, set on back of range 5 minutes, but it must not boil. Remove and serve.

Cereal Coffee.

Put 2 tablespoons of cereal coffee into the pot and pour over 1 pint of boiling water. Boil 15 minutes, strain and serve with hot cream and cut sugar.

Vienna Coffee.

For Vienna coffee use equal parts of Mocha and Java coffee. Allow 1 heaping tablespoon of coffee for each cup and 2 tablespoons to the pot. Grind coffee and mix with 1 egg, add as much freshly-boiled water as required when coffee froths, then stir down with a silver spoon. Let it boil 6 minutes and remove to back of range, where it will keep hot, but it must not boil; leave for 10 minutes and add rest of water. To 1 pint of cream add the white of 1 egg beaten to a froth. Put 1 or 2 tablespoons of this cream in each cup and fill up with the hot coffee. Place 3 or 4 lumps of cut sugar in each saucer, to be added when serving.

... T E A ...

To attain the perfection of tea-making pour water upon the tea as soon as it comes to a good boil. Oolong tea is fine, also the English breakfast tea, also Lipton's tea, No. 1, Ceylon and India. Green tea and black tea blended in equal proportion or He-No-Chop are especially good to be used for iced tea.

Russian Tea.

Russian tea is a delicious beverage. It may be served hot with 1 slice of lemon and 1 tablespoon of Jamaica rum in each cup, or serve cold with sliced lemon and cracked ice. In straining the tea it is well to use a silver strainer. Fill a tea ball with the requisite amount of tea, place in the bottom of a cup and pour on boiling water. It is then ready to be served. Add sliced lemon and cut sugar.

Tea.

In making tea allow 2 teaspoons of tea for 1 large coffee cup of boiling water. Put tea with the required amount of water in a china teapot and let steep about 10 minutes. Strain and serve hot with rich cream and cut sugar.

Apple Tea.

Roast 4 large acid apples, cover with boiling water. When cool pour off water and strain. Sweeten to taste.

Tea.

Scald well the teapot, put in 1 teaspoon of tea for each person, but a less proportionate amount for many persons; pour over a small quantity of boiling water and let it stand on back of range to steep for several minutes, then pour on the desired amount of freshly-boiled and boiling water; in a few moments it is ready to be served.

Iced Tea.

It is prepared as in preceding recipe. Make early in the morning and pour in a glass pitcher, set in refrigerator. When cool it is then ready to be served at dinner or supper with slices of lemon and cracked ice.

Russian Tea.

Take $\frac{1}{4}$ pound of Lipton's tea, No. 1 Ceylon and India. Put in a jar with 1 gallon of cold water and let it stand 12 hours. Strain twice through cheesecloth bag and sweeten to taste. Use the juice

of 20 lemons and the grated rind of a few. Serve in a punch bowl with a large block of ice.

Russian Tea.

Take as many spoons of English breakfast tea as there are covers. Pour on a little boiling water and let it stand a minute, then add as many cups of boiling water as there are spoons of tea and let it steep for several minutes. Add Jamaica rum, thin slices of lemon and powdered sugar to each cup. Serve hot.

Orange Piquet Tea.

Allow 1 teaspoonful of orange piquet tea for each cup and steep a few minutes. It is delicious served hot or cold for luncheon.

CHOCOLATE

Chocolate.

One quart of new milk, 2 ounces Baker's chocolate, 3 table-spoons of granulated sugar, 1 tablespoon of cornstarch, 2 table-spoons of hot water. Mix the cornstarch with 1 gill of the milk. Put rest of milk in double boiler; when it comes to boiling point stir in the cornstarch and cook 10 minutes. Cut chocolate in fine bits and put in a small granite pan, add the sugar and water and place the pan over a hot fire. Stir constantly until the mixture is smooth and glossy. Add this to hot milk and beat the mixture with a whisk until it is frothy. Serve at once, with 1 tablespoon of whipped cream on each cup. If a thinner chocolate is preferred omit the cornstarch.

Vienna Chocolate.

Four ounces of Baker's vanilla chocolate, 1 quart of new milk, 3 tablespoons of hot water, 1 tablespoon granulated sugar. Cut the chocolate in fine bits. Put milk in double boiler; when it comes to boiling point put chocolate, sugar and water in a small granite pan and stir over a hot fire until smooth and glossy. Stir this mixture into the hot milk and beat well with a whisk. Serve at once with 1 tablespoon whipped cream in each cup and fill with the hot chocolate. If plain chocolate is used instead of the vanilla use 3 heaping tablespoons granulated sugar and 1 teaspoon of vanilla.

French Chocolate.

Two coffee cups of new milk, 2 cups boiling water, 1 cup of grated chocolate. When water boils add the chocolate as soon as it boils up, stir well with a spoon and add the milk. Cook a few minutes and serve chocolate with whipped cream on top each cup. One

teacup of granulated sugar may be added while cooking, then beat well and add 1 teaspoon of vanilla, or sugar and vanilla may be omitted while cooking and served with cut sugar.

Chocolate.

To 1 pint of water and 1 pint of milk allow $\frac{1}{2}$ cup of grated chocolate. Break chocolate in small pieces and stir into the boiling water and boil 20 minutes. Add the milk and boil 10 minutes longer; stir continuously, add $\frac{1}{2}$ cup of granulated sugar. Serve with 1 tablespoon of whipped cream on each cup.

Cocoa.

One pint of new milk, 1 pint of water, 6 tablespoons of cocoa, sugar to taste. Rub the cocoa to a smooth paste in a little cold water; when the pint of water comes to boiling point add the cocoa and stir well. Boil 20 minutes, then add the milk and boil 5 minutes, stir continuously. Serve at once, with several lumps of cut sugar on each saucer.

Breakfast Cocoa.

Into a cup put 1 teaspoon of the powder; add 1 tablespoon of boiling water and mix thoroughly, then add equal parts of boiling water and boiled milk, sugar to taste. Boil it 2 or 3 minutes and serve.

Chocolate.

Scrape fine 1 ounce of Baker's chocolate and add to it 2 tablespoons granulated sugar. Put in a saucepan with 1 tablespoon hot water. Stir over a hot fire until smooth, then stir it all into 1 quart of boiling milk. Mix well and serve at once with whipped cream on top of each cup.

Chocolate.

Put 1 quart of new milk in bucket and place in pot of hot water. Dissolve 1 bar of chocolate in milk over boiling water, remove from fire, and when nearly cold add 1 well-beaten yolk, stirring briskly. Add chocolate to milk and cook about 30 minutes. Churn milk with churner while boiling. Serve whipped cream on top of each cup.

To Make Chocolate.

Have new milk in a bucket set in hot water. Dissolve chocolate in a little milk over boiling water; take it off and let it get nearly cold, and beat into it yolk of 1 egg. Pour this into the milk beating again. Have your churner, and churn all the time it is on the fire.

BEVERAGES

*"Thou canst not reach the light that I shall find,
A generous soul is sunshine to the mind."*

—NORWARD.

Currant Wine.

The currants must be thoroughly ripe. Stew, mash and strain them; to 1 quart of fruit add $\frac{1}{2}$ pint of water and $\frac{3}{4}$ of a pound of granulated sugar. Mix well and pour into a clean cask, leaving open the bunghole, but cover with coarse muslin. Leave for 30 days to ferment, then add a little brandy or good whisky and bottle.

Florida Orange Wine.

Select perfect oranges and wipe with a wet cloth, remove the yellow rind in thin pieces and squeeze out the juice and strain through a fine sieve. Measure juice and allow for each gallon of juice 3 pounds of granulated sugar, 1-3 of a gallon of cold water, the white and shell of 1 egg. Put water on with the sugar, egg and crushed shell, stir every few minutes until egg begins to harden; boil until syrup looks clear. Strain the syrup and pour it upon the orange rind and leave 12 hours. Strain it the second day and put into a tight cask; for 10 gallons wine use 1 small cake of compressed yeast. Leave unstopped until fermentation ceases, which is known by the hissing sound having stopped. Put in the bung and leave for 9 months, then add 1 tumbler of brandy to each gallon of the wine, bottle and leave for 60 days. It is then ready to use.

Raisin Wine.

Two pounds of raisins, 2 gallons boiling water, 1 pound of granulated sugar, 1 lemon. Seed the raisins and chop them and put in a stone jar with the boiling water, sugar and juice of lemon. Stir daily for 7 days, then strain, bottle and put in a cool place for about 10 days. It is then ready for use.

Grape Wine.

Remove grapes from stem, wash and mash. Let stand 1 night, then squeeze through bag. To 1 gallon of juice add 1 quart water and 3 pounds granulated sugar. Put in demijohns, covering with cloth. Reserve some of the juice to refill the demijohns during fermentation. Let remain 1 month, then cork securely and it is ready for use.

Blackberry Cordial.

Wash and pick 1 gallon berries. Put in preserving kettle and mash with wooden spoon. Let them boil, then strain through bag. To each pint of juice add $\frac{1}{2}$ pint of water, 1 pound of granulated sugar, 1 ounce whole cloves, 1 ounce mace, $\frac{1}{2}$ ounce cinnamon, 1 grated nutmeg, 1 ounce of powdered sugar. Boil half an hour, then strain through bag. When cold add to each pint of cordial 1 gill of brandy. Keep in a cool place.

Sherry Cobbler.

One orange sliced, 1 lemon sliced, slices of pineapple quartered, $\frac{1}{2}$ cup powdered sugar, 1 tumbler sherry wine. Place fruit in wide mouthed pitcher, with powdered sugar and pounded ice between each layer. Cover with sugar and ice, let stand 5 minutes. Add 2 tumblers cold water and rest of sugar. Stir well and add more pounded ice. Pour in wine and stir again. Place a slice of each kind of fruit in glass before filling with cobbler.

Eggnogg.

One quart cream, yolks of 3 eggs, 5 tablespoonfuls granulated sugar, 7 wine glasses whisky, 1 wine glass rum. Beat yolks light, then add sugar and stir until smooth; add whisky and rum. Have cream beaten stiff and stir in very lightly. Set in a cool place and it will keep many hours.

Silver Fizz.

One jigger of gin, white of 1 egg, $11\frac{1}{2}$ teaspoons of pulverized sugar, 3 tablespoonfuls of cream, shaved ice. Put in a shaker and shake until foamy, then strain and top off with seltzer. Serve in lemonade glasses. Use Old Tom gin.

Gold Fizz.

Use preceding recipe and add the whole egg.

Raspberry Vinegar.

Two quarts raspberries, 1 quart cider vinegar. Pour vinegar over berries, cover and set aside for 48 hours, then drain liquid and pour it over a third quart of berries and strain through a muslin bag. To every pint of liquid add 1 pound of granulated sugar. Boil slowly for 5 minutes. Remove scum and let it cool 15 minutes and bottle. Use 2 tablespoons of this vinegar in a glass of water and crushed ice. Blackberry and strawberry vinegar can be made in the same way.

Raspberry Cordial.

Take ripe raspberries and pick them over carefully, bruise and squeeze out the juice. To 3 pints of juice add 1 pint of white brandy. Put in a demijohn, cork tight and let it stand for 2 weeks. Strain through a muslin bag and dissolve in it $21\frac{1}{2}$ pounds of gran-

ulated sugar to each gallon of juice. Bottle and cork. Strawberry cordial can be made by the same recipe. Never boil delicate fruit for cordial, as it injures the flavor.

Blackberry Wine.

To 1 quart of mashed berries put 1 quart of water, set aside until next day, then strain, and to each gallon of juice add 3 pounds of sugar. Remove all scum, then rack off and put in jugs.

Koumiss.

Fill champagne bottles $\frac{3}{4}$ full of fresh sweet milk; to each bottle add 1 tablespoon of fresh brewer's yeast and 1 tablespoon syrup made from granulated sugar and water boiled together. Shake the bottles, then add more milk and shake again. Cork, place bottles upright in a cool place for $2\frac{1}{2}$ days, then turn them on the side and they are ready for use. It is important to keep in a cool place to prevent souring. Use a champagne tap to draw koumiss from the bottle. It is excellent for ill or debilitated persons.

Hop Beer.

Take 1 handful of hops and boil 1 hour, add 1 pint of molasses and enough water to make 2 gallons. When milk is warm add 1 cake of yeast. Let it stand all night, skim and pour it off from the yeast carefully; put in 1 tablespoon of wintergreen and bottle.

Raspberry Vinegar.

Take the berries partially pressed that have been used for raspberry syrup, cover with clear cold vinegar, put in a covered crock until next morning, keep in cellar or other cool place. Press out very dry and to 1 pint of juice put $\frac{1}{2}$ pint granulated sugar, boil to a syrup, then strain through cheesecloth, bottle and cork at once. Use this syrup with glass of water, according to taste. Add crushed ice when serving.

Cherry Bounce.

Take 4 pounds of sour cherries and the same quantity of sweet cherries. Put them in a wooden bowl and crush with a mallet, being sure to break all the seed. Put into a deep jar and add $2\frac{1}{2}$ pounds of granulated sugar, then cover with 1 gallon of good whisky. Stir well and pour into a demijohn, cork tight and let it stand a month, shaking every day; then another month without shaking. Strain and bottle. It is ready for use in 6 months.

Cream Nectar.

Dissolve 2 pounds of granulated sugar and 2 ounces of tartaric acid in 3 pints of water; boil 5 minutes. When cool beat the whites of 3 eggs to a stiff froth, stir $\frac{1}{2}$ teacup of cornstarch and the juice of 3 lemons, add 1 teaspoon of essence of strawberry or pineapple, bottle and seal securely, keep in a cool dark place. Put 2 tablespoons

of nectar in a tumbler half full of cold water, add a pinch of soda, stir well and it will effervesce. Drink at once.

To Grate Orange or Lemon Peel.

Wipe the rind; grate the yellow rind from either one wanted while whole, as it is much easier.

Blackberry Cordial.

Wash berries, heat and squeeze them through flannel bag. To each pint of juice, allow 1 pound granulated sugar, $\frac{1}{2}$ ounce of ground cinnamon, $\frac{1}{4}$ ounce of mace, 2 teaspoons of cloves, 2 teaspoons allspice. Mix spices with juice, and boil $\frac{3}{4}$ of an hour, then strain the liquid. To each quart of cordial, add 2 tumblers of French brandy. It is excellent to be used in many forms of illness.

Grape Juice.

Ten pounds of grapes, 2 pounds of granulated sugar, 2 quarts water. Boil grape juice and water 10 minutes, then strain and add the sugar. Let come to boiling point, and strain the juice, but it must not be squeezed. Put in patent cork bottles. It is a delicious beverage, fill a tumbler and add crushed ice.

Pineapple Vinegar.

Slice fresh pineapples, and cover with pure cider vinegar. Leave for 3 days, then mash and strain through a cloth, until clear. To 3 quarts of juice, add $3\frac{1}{2}$ pounds of granulated sugar. Boil juice and sugar 10 minutes, skim until free of all scum. Remove from fire, cool and bottle. Raspberries, or blackberries may be substituted for pineapple. Put 2 tablespoons of syrup in a glass of ice water, and fill with crushed ice. This makes a refreshing drink in hot weather.

Manhattan Cocktail.

Equal parts of whisky and Italian vermouth, a few pieces of lemon and add a few drops of the bitters. Shake up with the cracked ice, and serve very cold.

Bitters for Manhattan Cocktail.

Four ounces Angostura bitters, $\frac{1}{2}$ ounce orange bitters, $\frac{1}{2}$ ounce orange Curacao (2 tablespoons equal 1 ounce), $\frac{1}{2}$ teaspoonful of bitters is enough for two cocktails.

Strawberry Acid.

Three ounces of Citric acid dissolved in 1 quart of cold water, pour this over 8 pounds of strawberries and let stand in a cool place 24 hours, then strain through a sieve. To each pint of juice add 1 pint of granulated sugar, stir until dissolved, put in a kettle and boil about 10 minutes. Bottle and seal tight. It is then ready for use.

Penora.

One dozen oranges, 1½ dozen lemons, 1 pound of Malaga grapes, ½ dozen bananas, 1 quart of water, 1 pint of granulated sugar. Squeeze oranges and lemons. Add sugar and the sliced bananas; slice 4 more oranges. When ready to serve, put in bowl with a block of ice and 1 pint of champagne or 1 pint of Apollinaris water as preferred. Serve in glasses.

A Summer Drink.

Take 2 pounds of ripe Catawba grapes, picked from the stems, squeeze in a coarse cloth and add 3 tablespoons granulated sugar. When dissolved, add 1 cup of water, set on ice until very cold, then put a hump of ice in pitcher and pour the mixture upon it and it is ready to serve. If not sweet enough add more sugar.

Mullein Beer.

Two quarts mullein leaves, 1 gallon boiling water, 1 pint molasses. Flavor with wintergreen. Cover leaves with water and allow them to steep. Strain, and add the boiling water and molasses. Let mixture boil, and add yeast and flavoring. Leave till it ferments, which will require several hours. Bottle, and cork securely.

Fruit Cocktail.

One-half dozen oranges, ½ dozen bananas, ¼ pound pecans, 1 pint Maraschino cherries. Dice oranges and bananas, add pulverized pecans and the cherries; chill the cocktail and when ready to serve, put in champagne glasses and add pulverized sugar and 1 tablespoon sherry wine to each glass.

Egg Lemonade.

Break 1 egg into a pitcher and beat with patent egg beater until it foams. Then add to it gradually a good lemonade, and continue to beat until very light, serve at once. It is excellent for persons needing an appetizer.

A Fruit Beverage.

Have 1 pint of orange juice, 1 pint strawberry, currant, raspberry or juice of any fresh fruit. Strain and add to orange juice. Put in porcelain kettle, and when it comes to boiling point, add 3 teaspoons of arrow root, moistened with a little cold water. Cook until clear, then add ½ tumbler of powdered sugar. Let dissolve and pour in bowl to cool. Serve in punch glasses with crushed ice.

Unfermented Grape Juice.

Wash the grapes and remove from the stems. Reject all that are not sound. Put grapes in a granite kettle, add only enough water to cover them. Bring slowly to boiling point; cook until the fruit is soft, then strain as for jelly. Place the juice in an earthen-

ware jar, keep well covered in a cool place. The next morning let it boil, then strain through a jelly bag. Continue this for 3 successive mornings, rejecting all sediment each time. The last morning measure the juice, and to each quart allow $\frac{1}{2}$ pound of granulated sugar. Boil 4 minutes, then strain through cheesecloth. Bottle, cork, and seal immediately. Dilute with water when ready to use. Serve in glasses half filled with cracked ice. Seltzer or Appollinaris water can be used instead of plain water if desired.

Pineapple Lemonade.

One pint of water, 1 cup of sugar, 1 quart of ice water, 1 can of grated pineapple, juice of 3 lemons. Make syrup by boiling water and sugar 10 minutes. Add pineapple and lemon juice, cool, strain and add ice water and crushed ice.

Mint Julep.

One quart of water, 2 cups of sugar, 1 pint of claret wine, 1 cup of strawberry juice, 1 cup of orange juice, juice of 8 lemons, 12 sprigs of fresh mint. Make a syrup by boiling water and sugar 20 minutes. Break mint in pieces and add to boiling water. Cover and let it stand 5 minutes, strain and add to syrup. Add fruit juice. Pour in punch bowl and add claret and cracked ice. Dilute with water. Add fresh mint and whole strawberries.

Blackberry Cordial.

Put 1 bucket of berries in porcelain kettle, cover with water, let them boil a few minutes. Pour in a colander and press out the juice, strain and put back in kettle. Allow 3 pounds of sugar to 1 gallon of juice; set on range, cook slowly until tolerably thick. Add 1 heaping teaspoon of powdered cinnamon; $\frac{1}{2}$ ounces of allspice, 1 ounce of cloves. Put the spices in a muslin bag; when done pour in a china bowl; when cold add 1 quart of whisky. Bottle and seal.

Raspberry Syrup.

Use red, ripe raspberries. Put in a crock and bruise them. Cover and let stand 1 night. In the morning press out the juice, but not very hard, as the same berries can be used for raspberry vinegar. To 1 pint of the strained juice, allow 1 pint of granulated sugar. Boil about 5 minutes, or until a rather thick syrup; but do not let it jelly. Strain through cheesecloth and bottle. Keep in a cool dry place. In using, put about 2 tablespoons to a glass of water, pour water slowly over the syrup, stirring well, and add cracked ice.

Raspberry Acid.

Dissolve 5 ounces of tartaric acid in 2 quarts water, and pour it over 12 pounds of berries. Let it stand 24 hours, then strain without bruising the berries. To each pint of clear juice put $1\frac{1}{2}$ pints of dissolved sugar, if a slight fermentation takes place delay corking the bottles for a few days. Then cork and seal.

FOR INVALIDS

Refreshing Drinks in Fever.

Crush 1 bunch of Malaga grapes and pour over 1 pint of hot water, leave until cold.

Pour 1 pint boiling water over 1 tablespoon currant jelly, and stir until jelly is dissolved.

Any jelly preferred may be prepared in a similar manner. And it is excellent for a fever patient.

Flaxseed Tea.

One pint of cold water, 1 tablespoon of flaxseed. Boil slowly 1 hour. Strain and add the juice of 1 lemon, and several lumps of cut sugar. Use for a cough, or cold.

Barley Water.

Put 1 heaping tablespoon of pearl barley in a pitcher, pour over it 1 pint boiling water, and leave until cold. Drain off water, add juice of 1 lemon, a little nutmeg, and several lumps of cut sugar.

Flaxseed Lemonade.

Four tablespoons of whole flaxseed, 1 quart of boiling water, juice of 2 lemons, sugar to taste. Let it remain in a covered pitcher 3 hours. If too thick add a little cold water, with the lemon juice and sugar. Add crushed ice, when ready to use. Excellent for colds.

Wine Whey.

Boil 1 cup of new milk, then add 1 cup of wine. Let it stand on back of range 5 minutes. Strain and sweeten the whey. It is excellent for weak and debilitated people.

Hot Milk.

Heat milk over boiling water, but it must not scald, shake in a few grains of salt. Often times, hot milk may be taken by the invalid, as it assimilates more readily than cold milk.

Cocoa.

When cocoa is prepared for the invalid, boil 1 minute and cool. Remove globules of fat, and reheat when needed.

Toast Water.

Toast 1 pint of crusts until brown, and pour over 1 pint of cold water, and leave for 30 minutes. Then strain, and add cream and sugar. This is excellent, when persons are too ill to take solid food.

Barley Water.

One tablespoon of pearl barley, 1 quart of boiling water, juice of $\frac{1}{2}$ lemon, and 4 lumps of cut sugar. Wash barley in cold water, then drain. Put barley, sugar and lemon into the boiling water, cover and let steep 3 hours, then strain. Orange juice may be substituted for lemon juice. This is excellent used for colds and fevers.

Egg Nogg.

Yolks of 5 eggs, 1 quart of cream, 8 tablespoons of granulated sugar, $\frac{3}{4}$ quart of whisky, Jamaica rum to taste. Beat yolks light, add gradually the sugar, and beat until perfectly smooth, then add whisky and rum; mix well, and stir in lightly the whipped cream. Serve immediately.

Vinegar Stew.

One-half coffee cup of vinegar, $\frac{1}{2}$ coffee cup of water, 1 heaping teaspoon butter, sugar to taste. Put vinegar and water in saucepan, sweetened to taste. When it comes to a boil, remove from fire. Drink hot.

Lemon Stew.

Peel 2 lemons, and slice thin. Put in saucepan with 1 pint of water sweetened to taste. Boil until reduced to $\frac{1}{2}$ pint. Drink hot.

Fruit Syrups.

Take 1 quart of fresh raspberries, strawberries, cherries, or currants, put in porcelain kettle with 1 pint of water. Cook until soft, then press through a cloth. When cold sweeten to taste. Put in punch glasses, adding water and crushed ice. Serve at noon with delicate wafers.

Orangette.

Two parts of orange juice, 1 part lemon juice; sweeten to taste. Put in a shaker with shaved ice, and shake until chilled. It is then ready to drink.

Lemonade.

Use juice of 4 lemons to 1 quart of water; sweeten to taste, and serve in lemonade glasses with crushed ice.

PUNCH

Champagne Punch.

One quart of orange juice, juice of 4 lemons, 1 teacup syrup from strawberry preserves, $\frac{1}{2}$ teacup of Maraschino, $2\frac{1}{2}$ pints of

granulated sugar, 3 quarts of champagne, $1\frac{1}{2}$ quarts of whisky, $\frac{1}{2}$ pint of water. Make a syrup of sugar and water, add this to orange and lemon juice, add ^{all} ingredients except the liquor, put block of ice in punch bowl. Add liquor and champagne last when ready to serve.

Lemon Punch.

Dissolve 1 pound of granulated sugar in 1 quart of water; add 2 wine glasses of lemon juice, 2 wine glasses of whisky, 1 wine glass of rum and the lemon sliced.

Hot Punch.

One-fourth of a pound of granulated sugar, 1 pint of boiling water, $\frac{1}{4}$ of a pint of rum, $\frac{1}{4}$ pint of brandy, 1 large lemon, $\frac{1}{2}$ teaspoon of nutmeg. Rub cut sugar over the lemon until it has absorbed all the yellow from rind. Put sugar in punch bowl, add the lemon juice and mix well, then pour over the boiling water and stir well, add rum, brandy and nutmeg. The punch is then ready to serve.

Cardinal Punch.

One coffee cup of granulated sugar, 1 quart red raspberries, juice of 3 lemons, $\frac{1}{4}$ coffee cup of Maraschino, $\frac{1}{4}$ cup of curacao, 1 quart of Apollinaris water. Mash the raspberries fine and strain through a cloth; add sugar and the lemon juice; strain again. Put in the Maraschino and curacao, then the Apollinaris. Serve very cold.

Punch.

One-half teacup of English breakfast tea, and 1 quart of boiling water; set on range to steep. Remove from fire and pour it over the peels of 2 lemons; add 2 pints granulated sugar, and stir well. Then put in punch bowl, and add 2 bottles of St. Julian claret, 1 quart whisky, 1 pint of Jamaica rum, juice of 2 dozen lemons, juice of 6 oranges. Set away until ready to serve. Dice 6 oranges, also 6 bananas. Put large block of ice in bowl, the fruit and 1 orange sliced very thin, and 1 bunch Malaga grapes. This quantity will serve 30 people.

Fruit Punch.

Take 2 cups of granulated sugar, 1 cup of cold water and dissolve. Add 1 cup of orange juice, 1 cup of pineapple, one-half cup of lemon juice, 2 dozen Maraschino cherries, 1 pint of Rhine wine may be added if desired. If not sweet enough add more sugar. Put in punch bowl a large block of ice, then pour over this mixture. Put a little pineapple and orange sliced on top. Serve in glasses.

Claret Punch.

Take the juice of 4 oranges, 2 large lemons, 4 heaping table-spoons of sugar, 4 slices of pineapple, 4 slices of orange. Put in glass

pitcher, set in refrigerator several hours. When ready to serve fill pitcher with cracked ice. Add 1 pint of claret. Serve in glasses.

Tea Punch.

To 1 quart of rum, put 1½ pounds of granulated sugar, juice of 6 lemons and 1 cup of strong green tea. Peel the lemons carefully and pour the tea boiling hot upon the mixture. Mix the lemon juice and sugar. Stir all together, pouring the rum on last.

Fruit Punch.

One quart of Apollinaris, 1 cup of tea, 2 cups of sugar, 1 cup of water, 1 cup of Maraschino cherries, 2 cups of strawberry syrup, juice of 5 lemons, juice of 5 oranges, 1 can grated pineapple. Boil sugar and water 10 minutes. When cool add other ingredients. Let stand for 1 hour. Then strain and add Apollinaris and cherries; add enough water to make 1 gallon of punch, serve in bowl with large block of ice.

Claret Punch.

One quart of cold water, 2 cups of sugar, ½ cup of raisins, ¼ stick of cinnamon, a little lemon rind, 1-3 cup lemon juice, 1 cup orange juice, 1 pint of claret. Put raisins in cold water; bring to boiling point and boil 20 minutes; strain, add sugar, cinnamon, rind of lemon, boil 5 minutes. Add fruit juice; when cool, strain; pour in claret and dilute with ice water.

PRESERVES

Quince Marmalade.

Pare, quarter and core quinces, and cut in small squares. Measure fruit and allow an equal quantity of sugar. Place quinces in porcelain kettle with just enough water to cover them, boil until tender, and skim out carefully. Make a syrup of the sugar, and water in which they were boiled. Let come to boiling point, skim well, and drop in the quinces gently. Boil 15 minutes, dip out and put in jelly bowls; the syrup forms a jelly around the fruit. Turn out on a dish.

Apple Butter.

One peck of apples, 2 gallons reduced cider, cinnamon, and nutmeg. Use new cider, and boil until reduced $\frac{1}{2}$. It must be boiled the day before it is needed. Pare, core and quarter the apples, put in porcelain kettle as many at a time as the cider will moisten, add until all are cooked. Stir constantly and beat apples to a pulp, as fast as they soften. When reduced to a thick paste, add some brown sugar and the spices. Boil a few minutes longer. Then put in jars. Water may be substituted for cider, and in that case use more sugar.

Orange Peel Preserves.

Remove the peel in quarters, and place in strong salt water 24 hours. For 1 pound of peel, $\frac{3}{4}$ pound granulated sugar, 1 pint water. Drain, peel, and cook slowly 1 hour in cold water, then drain again. While this is cooking, make the syrup. Boil sugar and water, removing the scum; when it ceases to rise, add the peel. Cook until transparent. When the syrup again boils, take kettle from fire and set in cool place until next day. With a skimmer remove the peels and spread on a flat dish, set in the oven 4 hours. Boil syrup again 15 minutes, then add peels and set away until next day, continue this process until peels are clear and the syrup has granulated them thoroughly, drain, sift thickly with granulated sugar and place in the sun or oven to dry. When quite dry put the peel in boxes, between layers of waxed paper. Serve as a conserve, or put in cakes or puddings.

To Preserve Quinces.

Use the orange quince, wash in cold water, then wipe, pare, and quarter them, remove all the core and hard part. Take an equal weight of sugar, cover quinces with cold water, let them come slowly to boiling point, skim when nearly soft, put $\frac{1}{4}$ of the sugar on top

but do not stir, when this boils, add another part of the sugar and so on until all is in the kettle, let them boil slowly, until transparent, then put in jars and seal.

Grape Preserves.

Use only ripe grapes, squeeze the pulps and juice, put in a granite kettle over the fire until tender enough to remove the seed easily, take off, remove seed and put back pulp with the hulls and cook 15 minutes. Sweeten to taste and cook 15 minutes longer. Put in jars and seal tight.

Tomato Jam.

One peck of tomatoes, $\frac{1}{2}$ peck of half ripe grapes. Boil about 3 hours or until the tomatoes are about the consistency of jam; press through a sieve and add nearly as much sugar as you have jam; also 1 heaping tablespoon of cinnamon and 1 level tablespoon cloves. Return to kettle and boil again.

Pineapple Preserves.

After paring pineapple, extract the eyes with a sharp-pointed knife, and strip the fruit from the edge to the core (never slice it). Use granulated or loaf sugar with all delicate fruits, and it is important to use granite or porcelain lined kettle for fruits. Allow $\frac{3}{4}$ of a pound of sugar to each pound of fruit.

Jam.

Jam is made with whole small fruit, or large fruit cut in small pieces. Allow $\frac{3}{4}$ pound of granulated sugar, to each pound of fruit. Jam requires to be cooked tolerably stiff, or there is danger of fermentation.

Marmalade.

Marmalade is made of the pulp of fruits with the juice. Cook fruit until tender, and press pulp through a sieve. Use 1 pound of granulated sugar, for each pound of fruit, cook slowly, for almost 1 hour, stir frequently. Put in china bowls, and cover with white paper dipped in whisky. Oranges, quinces, peaches, or pears make fine marmalade.

Grape Butter.

Stew grapes, squeeze out each pulp from the skin, removing seed. Keep skins in a small thin bag. To each pound of pulp, allow 1 pound of granulated sugar and $\frac{1}{2}$ pint of cider vinegar, 1 teaspoon of cloves, 1 teaspoon of cinnamon and 1 teaspoon of nutmeg. Boil this slowly, putting in the bag of skins and have them tied securely. When it jellies by dropping in cold water, it is done.

Apple Preserves.

One pound pippin apples, $\frac{3}{4}$ pound granulated sugar, $\frac{1}{2}$ pint boiling water, 2 lemons. Pare, core and quarter apples. Boil water

and sugar together 5 minutes, remove scum. Add the lemon juice and the grated rind of 1 lemon. Cook apples in this syrup slowly until they look clear. Skim out fruit as soon as done, and add rest of apples until all are cooked. When done, place them in syrup again until heated. Fill jars, and seal.

Siberian crab may be substituted for pippins, leaving them whole, with stem intact. Prepare in same manner as apples.

Quince Honey.

Take 12 apples and 8 quinces: wash and peel them, then put through meat grinder, or else chop very fine; put in a kettle with enough water to cover them well; to 1 pint of the fruit, add more than $\frac{1}{2}$ pint granulated sugar. Cook until tolerably thick.

Spiced Currants.

Three and one-half pounds currants, $2\frac{1}{2}$ pounds brown sugar 3 tablespoons of cloves, 2 tablespoons cinnamon, 1 pint cider vinegar.

Wash currants, drain and pick from stem removing all imperfect ones. Put in porcelain kettle, add sugar, vinegar and spices in muslin bag; heat to boiling point, then cook slowly $1\frac{1}{2}$ hours. Serve with meats.

Peach Leather.

Peel and stone soft peaches, cook thoroughly done and mash fine. Sprinkle $\frac{1}{4}$ pound sugar to each pound of fruit. Spread fruit on a smooth board that has been greased with meat skin. Let remain in sun for several days, cut in blocks or sheet, and put white paper between each layer. Eat dry, or can be dissolved in milk for custard, and used as filling for rolls.

Tomato Figs.

Scald and skin small pear shaped tomatoes. To 8 pounds of tomatoes, add 3 pounds brown sugar. Cook without water until the sugar penetrates, and the tomatoes look clear. Remove from kettle, and spread on dishes, dry in the sun. Sprinkle on a little syrup. Pack in layers in boxes, with powdered sugar between. Peaches may be prepared in same way.

Prepared Fruit.

Take 1 peck of apples, 6 oranges, $\frac{1}{2}$ pound sugar to each pound of fruit, a little water. Peel apples and quarter them; also peel oranges, quarter them and remove seed. Put fruit in alternate layers in kettle, add sugar and water. Cook until fruit is easily pierced by a straw, then remove it carefully and allow the syrup to boil a short while longer. Put in jars and seal.

Crystallized Oranges.

Cut oranges crosswise in thick slices; remove the seed. Dip each

slice separately in the beaten white of 1 egg and then in fine crystallized sugar. Dry on sieve in cool oven. Serve with nuts, raisins, and after-dinner coffee.

Maple Syrup.

Three pounds brown sugar, $\frac{1}{2}$ pound maple sugar, $1\frac{1}{2}$ tumblers cold water. Dissolve sugar, and cook slowly until a good syrup. When maple sugar is not obtainable, flavor syrup with 5 drops of vanilla.

Watermelon Sweetmeat.

Cut melon in long strips, and notch it. Soak in strong salt water 24 hours, then put in fresh water, changing it twice a day, until salt is removed. Put in strong alum water and leave 36 hours; soak again in fresh water. Boil in clear water until tender, then make a syrup with $\frac{3}{4}$ pound of sugar, to 1 pound rind. Put in the rinds, season with white ginger, mace, cloves and orange peel. Cook until the syrup thickens, and the sweetmeat looks clear and done.

Apple Butter.

For 1 gallon of apples, $11\frac{1}{2}$ pounds of sugar. Flavor with allspice.

To Preserve Ginger.

Pare the roots of fresh green ginger, using a sharp knife; place each piece in cold water as peeled. Drain ginger, and weigh. Put in preserving kettle and cover with cold water. When water boils, remove ginger and place in cold water. When cool, return to kettle and add more cold water. Repeat this 3 times, when the ginger will be tender; leave it last time in cold water. Allow $\frac{3}{4}$ pound granulated sugar to 1 pound ginger root, 1 pint of water, white of 1 egg. Put sugar and water in kettle, bring slowly to boiling point, until sugar is dissolved. Beat egg until stiff, and stir into syrup. When it boils, skim until clear, and set aside to cool. Drain ginger, wipe dry, and when syrup is cold place in the ginger to remain 36 hours. Reheat syrup and pour over ginger once more. Put in jars and seal.

Orange Preserves.

Cut Florida oranges in 4 sections, reserving all juice to add to syrup. Allow $\frac{3}{4}$ pound granulated sugar to 1 pound of fruit. Add enough water to juice and sugar to dissolve well. Cook to a thin syrup, then add the fruit, cooking until transparent.

Brandied Cherries.

Take large sweet cherries and remove the stems or clip them within an inch of the fruit. Put in porcelain kettle 1 pound granulated sugar, and 1 quart of water. Boil and skim the syrup until clear; scald cherries in this syrup for 2 or 3 minutes, but not long enough to break the skins. Then remove from syrup with a skimmer and spread on dishes to cool. There must be sufficient syrup to cover

cherries. When syrup is clear set away to cool. Mix with this syrup an equal quantity of the best French brandy. Put cherries into wide-mouth bottles and pour over the syrup. Dip corks into melted resin and wax.

Brandy Peaches.

Fourteen pounds of clingstone peaches, 8 pounds of granulated sugar. Put peaches in wood ash lye, and rub off skin with a cloth, then drop in cold water. Put sugar in porcelain kettle, with as little water as possible, to dissolve it, and boil to a thin syrup; then put in the fruit and cook slowly, until a straw can be thrust through the peaches. Remove fruit carefully, and cook the syrup thick. Return to kettle to heat. Fill the heated jars nearly full of peaches, and put half juice and half brandy, covering well the fruit. Seal immediately.

Brandy Peaches.

Four pounds of fruit, 3 pounds granulated sugar, 1 quart cold water, 1 pint of brandy. Peel clingstone peaches, leaving in the pit. Then make a syrup with the sugar and water, removing the scum. Put in peaches to cover bottom of kettle, remove when transparent, adding rest until all the fruit has been cooked. Set aside until syrup is cold, add the brandy, fill the jars and seal.

To Preserve Peaches.

Select white clings, if you desire to preserve them whole. Yellow peaches make the most transparent preserve. If white clings are used peel and weigh. To each pound of fruit, put 1 pound of sugar and $\frac{1}{2}$ pint of water. Put the syrup to boil, clear it with 1 tolerably well beaten white. As it boils skim well. Have the peaches in cold water all the time the syrup is boiling. When the syrup is clear put in the peaches; let them boil gently for $\frac{1}{2}$ hour, then place on a dish for 2 hours; boil again until they are clear. Place in jars and pour the syrup over and seal.

Melon or Citron Preserves.

Take watermelon rind and peel; then put 1 pound of sugar to each pound of citron, 1 ounce of ginger root, 1 lemon and $\frac{1}{2}$ pint of water. Scrape the ginger root, and tie in a cloth with the yellow rind of the lemon pared very thin. Squeeze the lemon juice and strain, put the sugar and water in porcelain kettle; let them come to boiling point; skim often. When syrup is free from scum put in citron rind and boil until it looks clear. Let it cool in the kettle and put in jars.

Preserve Greengages.

To 1 pound of fruit allow 1 pound of loaf sugar, $\frac{1}{4}$ pint of water. Boil sugar and water together for about 10 minutes. Divide the greengages; take out seed and put fruit into syrup and let it simmer gently until nearly tender; remove from fire, pour in a bowl

until next day. Then put on and boil for 10 minutes; also add the kernels which must be blanched. After removing from fire skim again; then put carefully in jars and seal.

Gooseberry Jam.

To 8 pounds of ripe gooseberries allow 1 quart of red currant juice, 5 pounds loaf sugar. Prepare the currant juice same as for jelly; add sugar to juice and stir until dissolved. Boil for 5 minutes, skim well, then add the gooseberries, let boil nearly $\frac{3}{4}$ of an hour; pour in a bowl. Boil again until it looks clear; skim well; put in jars and seal.

Tomato Preserves.

One pound of yellow tomatoes, 1 pound of sugar, 2 lemons, 2 ounces of preserved ginger. Peel tomatoes, add the sugar and let stand all night. In morning pour off the syrup and boil tolerably thick, skim, then add tomatoes, ginger and sliced lemons, having removed the seed of latter. Cook until tomatoes are transparent.

Preserve Pears.

Take acid pears for preserving. If fruit is small, peel and preserve whole, if large cut in half; peel with a silver knife and drop in cold water as fast as peeled. When prepared, allow 1 pound of granulated sugar to each pound of pears. Put fruit in procelain kettle with just enough water to cover it, and boil gently, till tender, to a slight pressure of the fingers, then put in the sugar. To each pound allow 1 pint of cold water, and to every 5 pounds of sugar add the thinly pared yellow rind and juice of 2 lemons and 2 ounces of green ginger root, scalded and scraped.

Boil the syrup, skim well. When the pears are boiled put them into the syrup, and boil till clear, in the syrup. Take off and let the preserves cool. Put in glass jars and seal.

Currant Preserves.

Three pounds of currants, 3 pounds of granulated sugar, $1\frac{1}{2}$ cups of water, 2 oranges sliced thin, also use the skin. Put ingredients in a bowl and let remain 12 hours, then put in preserving kettle and let boil 15 minutes, after reaching the boiling point. Skim often and put in jars.

To Preserve Quinces.

Use the orange quince, wash in cold water, then wipe, pare, and quarter them, remove all the core and hard part. Take an equal weight of sugar, cover quinces with cold water, let them come slowly to a boil, skim when nearly soft, put $\frac{1}{4}$ of the sugar on top but do not stir, when this boils, add another part of the sugar and so on until all is in the kettle, let them boil slowly, till transparent, then put in jars and seal.

Grape Preserves.

Use only ripe grapes, squeeze the pulps and juice, put in a granite kettle over the fire until tender enough to remove the seed easily, take off, remove the seed and put back the pulps with the hulls and cook 15 minutes. Sweeten to taste and cook 15 minutes longer. Put in jars and seal tight.

Tomato Jam.

One peck of tomatoes, $\frac{1}{2}$ peck of half-ripe grapes. Boil about 3 hours or until the tomatoes are about the consistency of jam; press through a sieve and add nearly as much sugar as you have jam; also 1 heaping tablespoon of cinnamon and 1 level tablespoon cloves. Return to kettle and boil again.

Preserve Citron.

Pare the citron, cut them in slices, $1\frac{1}{2}$ inches thick, leaving full length of the fruit. Remove seed, allow 1 pound of granulated sugar to 1 pound of the fruit. Make a syrup of 10 pounds of sugar, use 1 pint of water. Simmer gently for 20 minutes, then put in citron and boil until tender. Before removing from fire add 2 lemons sliced very thin, 2 ounces of root ginger (only boil a few minutes, do not stir while boiling). Removing from fire, skim carefully; then put in jars and seal.

Cherry Preserves.

Put juice and sugar on fire. Let it come to a good boil for 5 minutes, then put $\frac{3}{4}$ of a pound of sugar to 1 pound of fruit. Cook 25 minutes. If syrup is not thick enough, remove fruit carefully and boil syrup 10 minutes longer.

Pineapple Preserves.

Pare the fruit, remove the eyes and discolored part. Cut in slices, taking out the core. Weigh the fruit and put in a bowl, allowing $\frac{1}{2}$ pound of sugar to 1 pound of fruit. Let it stand all night. In morning put in kettle, boil rapidly for a few minutes, then put in self-sealing jars.

Preserved Cherries.

Four pounds of cherries (remove the pit), 3 pounds of granulated sugar, 1 pint of white currant juice. Make syrup of this; boil 15 minutes with cherries in it. Skim and pour them in a bowl until next day, then drain cherries on a sieve. Return the syrup and currant juice to kettle. When tolerably thick add cherries, let boil 5 minutes. Remove from fire, skim well, put in jars and fasten securely.

To Conserve Fruits.

One and one-quarter pounds of granulated sugar, 2-3 pint of water. Boil water and sugar together until at a degree of thickness

known as the ball. Test it by placing some of the syrup on a teaspoon; when a little cool, dip the forefinger into the syrup and if a ball can be formed by rolling the syrup between the thumb and forefinger, it is done. Cook in this syrup any kind of fruit that is to be conserved, heating slowly after the fruit is added. Have ready to receive the fruit a flat pan sprinkled thickly with granulated sugar. Put on the fruit and set in the oven or run to dry. It requires about 2 days. When dry make a syrup as before, add the fruit and stir until the sugar commences to grain and cling to the fruit. Set aside the kettle with the fruit and syrup. When cold sift off the sugar, and place fruit in the sun to dry. Dry and put in boxes with waxed paper between each layer. Peaches and cherries make a delicious conserve.

Currant Preserves.

Three pounds of currants, 3 pounds of granulated sugar, $1\frac{1}{2}$ cups of water, 2 oranges sliced thin, also use the skin. Put ingredients in a bowl and let remain 12 hours, then put in preserving kettle and let boil 15 minutes, after reaching the boiling point. Skim often and put in hot jars.

Raspberry and Currant Preserves.

Two pounds of raspberries, 1 pint currant juice, 3 pounds granulated sugar. Cook 20 minutes. Do not cook more than this quantity at a time.

... JELLIES ...

Fruit Jellies.

Fruit jellies are made of equal parts of clear fruit juice and sugar. Berries, currants and grapes, being juicy, require no water. Mash them with wooden or silver spoon, put fruit in bag to drain slowly for 12 hours, but it must not be squeezed. Measure and allow as many pints of granulated sugar as there are of juice. Put juice in porcelain kettle to cook, and put sugar in earthen dish, and set in oven to heat. Boil juice 20 minutes, and skim frequently, then add hot sugar and boil about 5 minutes. Try liquid in saucer, before removing from fire, if it jellies pour into heated tumblers, set in sun a few days to harden. Cover with rounds of white paper, dipped in brandy or whisky.

Quince, Apple or Peach Jelly.

Quinces, apples and peaches, are not very juicy, hence a little water must be added, to prevent scorching. Boil until tender, mash and strain. Allow 1 pint of sugar for each pint of juice. In making currant jelly, use equal parts of red and white currants. Currant jelly is equally delicious made with equal parts of pink raspberries and red currants. Prepare same as when currants only are used.

Siberian crabapple, huckleberries, blackberries and wild red plums make excellent jellies.

Currant Jelly.

Five pints of currant juice, 2 pints of water. After it begins to boil, skim well and add 1 pound granulated sugar to each pint of juice. Boil 5 minutes, and test if it jellies.

Currant Jelly.

Put currants on fire and let cook until soft. Strain through a flannel bag. Put juice on fire and let come to a good boil. Skim well, then measure to 1 pint of juice, 1 pint of sugar. Let cook about 25 minutes, skimming all the while.

Currant Jelly.

Select currants that have been freshly picked and not too ripe. Wash, but do not stem. Mash a small quantity at a time in a stone jar with a potato masher; squeeze through a flannel bag. Strain again without squeezing; put the liquid into a porcelain kettle, set over a brisk fire. Put the sugar into earthen basins, place in the oven to heat. Boil the juice 20 minutes. After it begins boiling, stir in quickly the hot sugar, and stir until sugar is dissolved. Skim

thoroughly and bring to a quick boil; cook two minutes. Dip the tumblers in hot water and fill with the jelly. Set away 24 hours. If not sufficiently jellied, cover the tumblers with common window glass and put in the sun several days. Cover with paper and put top on tumblers.

Crabapple Jelly.

Wash the apples, cut and remove all defects, but do not peel them. Put in preserving kettle, cover with water. Boil until soft, but do not mash them. Drain off water and mash apples with the back of a silver spoon, put this in jelly bag and drain into bowl. To every pint of juice allow 1 pint of granulated sugar. Boil and skim well (it should be done in half an hour). Dip jelly with silver spoon and put in tumblers that has been heated.

Grape Jelly.

To make grape jelly, select grapes not fully ripe, wash, drain and put in porcelain kettle. Mash, and cook until juice flows freely, then strain juice, and add an equal amount of sugar. Prepare same as other jelly, and put in tumblers.

For Quince Jelly.

In making quince jelly, always add the seed, as they contain much of the gelatinous substance. The core and peel also may be utilized. Cover with water, after removing defective parts, cook until tender, mash and strain. Prepare same as other jelly.

Peach Jelly.

The peel and stones of the peach may be used for jelly. Put them in porcelain kettle and cover with cold water, let boil to extract juice, then strain through flannel bag. Measure liquid, and put 1 pint of granulated sugar to 1 pint of juice, also the juice of 1 lemon for each pint. Cook until it jellies, and put in tumblers. Cover top with letter paper dipped in whisky. If it fails to jelly, put tumblers in sun for several days.

Quince Jelly.

Take the peel and core of quinces, cover with cold water and boil until juice is extracted, then strain through flannel bag. Measure liquid, and add 1 pint of granulated sugar to each pint. Boil until it begins to jelly, and put in tumblers.

Spiced Grapes.

Wash and stem 3 pounds of grapes; place in a kettle; mash so as to allow the juice to flow; cook gently until soft, rub through a fine sieve. Wash kettle, put back the juice with $\frac{1}{2}$ pint of vinegar, 1 pound brown sugar, 1 tablespoon cinnamon, $\frac{1}{2}$ tablespoon each of mace and cloves. Simmer gently $\frac{1}{2}$ an hour, stirring frequently, seal while hot. Serve with meats.

... PICKLES ...

Sweet Cucumber Pickle.

Slice 4 pounds of cucumbers and soak in brine a week. Put in clear water until salt is extracted. Boil cucumbers in strong alum water $\frac{1}{2}$ an hour, then in ginger tea $\frac{1}{2}$ an hour. Make a syrup of 1 quart cider vinegar, 1 pint water, 3 pounds granulated sugar. Season with mace, cinnamon, cloves, sliced ginger and celery seed. Put in the cucumbers and boil until syrup is tolerably thick.

Watermelon or Citron.

Pare the rind and cut into thick slices. Boil 1 ounce of alum in a gallon of water, and pour over the sliced melon. Let stand on back of range 6 hours. Remove from the alum water, and put in cold water. When cold, drain. Take 1 quart vinegar, 3 pounds brown sugar, 1 ounce stick cinnamon, $\frac{1}{2}$ ounce cloves. Boil sugar and vinegar, strain, add the spices and rind and boil until rind is soft. Put in jar, and tie up securely. Pears and apples make excellent sweet pickle.

Peach Sweet Pickle.

Twelve pounds of peaches, 4 pounds granulated sugar, 1 quart cider vinegar. Season with stick cinnamon, put in a bag. Boil peaches in the syrup until tender.

Onion Pickle.

Take 1 peck small white onions and pour over them boiling water; add a good deal of salt. Let them stand 3 or 4 days. Then skin, wash and pack in jars; putting 2 small red peppers in each jar. Boil enough vinegar to cover them, with 1 ounce white mustard seed, $\frac{1}{2}$ ounce celery seed, 1 ounce cinnamon bark, $\frac{1}{2}$ ounce mace, sugar to taste. Pour this over the onions, and tie up while hot.

Cucumber Pickle.

If cucumbers are fresh from the vines, lay them in brine 24 hours; then scald in vinegar with the same amount of water. For 1 gallon of cucumbers, add 1 heaping pint of sugar and enough vinegar to cover well; 1 ounce white mustard seed, 1 pod red pepper, $\frac{1}{2}$ ounce grated nutmeg, 1 ounce celery seed. Boil all together and pour over the cucumbers. Tie up while hot. Always use a spoon in taking pickle from the jar.

Oil Cucumbers.

Take $\frac{1}{2}$ peck cucumbers, pare and slice them, but not too thin.

Put a thick layer of cucumbers and a layer of white onions sliced thin; a few pods of fresh red pepper, with seed removed and chopped fine. Sprinkle with salt, alternating cucumbers, onions, pepper and salt till jar is full. Let them remain 12 hours, if too salty pour fresh water over them for a few minutes, then put in cheesecloth bag and squeeze dry. Put the cucumbers, onions and red pepper in a stone jar. Have hot white wine vinegar, seasoned with celery and mustard seed. Cover the top of pickle with 2 inches of salad oil. Tie up securely.

Fresh Figs.

Fresh figs make delicious sweet pickle, in the same proportion as other sweet pickle. They also make splendid preserves.

Peach Pickle.

Eight pounds of peaches, 4 pounds of sugar, 1 pint vinegar. Stick 3 cloves in each peach, add a few sticks of cinnamon. Put in peaches and cook until tender. Pour on a dish to cool, let remain 6 hours; then put fruit in glass jars and pour over the syrup.

Sweet Pickle.

Take cantaloupes that are just beginning to ripen, remove the rind and seed, cut into tolerably narrow slices and put into stone jars. Fill a kettle with vinegar and 1-3 water, add to it a piece of alum the size of a partridge egg, boil it, and while hot pour over the melon. Let it remain 14 hours, then take out the melon and throw away the vinegar and water. Have a gallon of good cider vinegar and add to it 5 pounds of white sugar, 1 ounce of cinnamon, 1 ounce of mace, nutmeg and allspice, some cloves and orange peel. While the melon is draining put on the vinegar and spices to boil. While hot add the melon and let cook until tender. Take off and pour into jar.

White Cucumber Pickle.

If cucumbers have been in brine take them out, soak and drain, cut lengthwise, remove the inside and fill with this dressing: Twelve bell peppers chopped fine, 1 dozen small onions chopped, $\frac{1}{2}$ head of cabbage; a few cucumbers also may be added. Mix all together, then add 1 teacup of white mustard seed, 1 tablespoon of celery seed, 2 tablespoons of oil, $\frac{1}{2}$ pint of brown sugar, 1 kitchen spoon of tumeric, 1 tablespoon of mustard. Fill pickle with this dressing and sew up, then put in a kettle and add enough vinegar to cover them. Season with tumeric, sugar, oil, about a big tablespoon of each. Let them come to a boil. Take off the stove and pour into a stone jar. Put in a small piece of alum, when you heat the vinegar. Tie up securely.

Stuffed Sweet Pickle.

Take white cucumbers from brine and soak in fresh water until

free of salt. Then cut a slice from side of cucumbers and carefully remove the pulp. Fill with chopped citron and chopped raisins, replace the slice and sew up cucumbers. Make a heavy syrup with 1 quart of cider vinegar, 1 pint granulated sugar, to which add 1 ounce white mustard seed, 1 ounce cinnamon bark and 1 ounce of mace. When a good syrup put in cucumbers, let remain until syrup comes to a boil. Put in jars and tie up securely. There must be sufficient syrup to cover the cucumbers.

Chow-Chow.

Two dozen cucumbers sliced, 2 large heads of cabbage, $\frac{1}{2}$ peck of green tomatoes, 1 dozen large white onions, 1 pint whole small onions, 1 gallon cider vinegar, 1 pint grated horseradish, $\frac{1}{2}$ pound white mustard seed, $\frac{1}{4}$ pound celery seed, 1 pound and 7 ounces brown sugar, $\frac{1}{2}$ pint salad oil, 2 ounces mustard, 1 ounce cinnamon, $\frac{1}{2}$ ounce tumeric, $\frac{1}{4}$ teacup black pepper. Chop ingredients tolerably fine, sprinkle lightly with salt and put in a bag to drain 12 hours. Heat vinegar in porcelain kettle with all of seasoning, except mustard and salad oil. When it boils pour over the vegetables, which must be in jar, and tie up at once. Repeat for 2 consecutive mornings. The third time dissolve mustard in some of the vinegar and add to kettle. When cold pour in the oil and stir well.

Peach Mangoes.

Steep large freestone peaches in brine for 2 days; then wipe each peach carefully and cut a hole sufficiently large to remove the pit. Put them in cold vinegar until you make a filling with 3 ounces of white mustard seed wet with vinegar, and let remain 2 hours; $\frac{1}{2}$ cup horseradish grated, powdered ginger, 3 pods of red pepper with seed removed, 2 small onions or 2 cloves of garlic. Mix with vinegar and add half as many chopped peaches, stuff peaches with this mixture; replace the piece cut from it and fasten securely with thread. Boil 1 quart cider vinegar for each dozen peaches; season with same spices as the filling. Have spices in a muslin bag, then put in peaches and let them scald 15 minutes, or long enough to get very hot. Place peaches in a jar and cover with the scalding vinegar; cover top of pickle with salad oil and tie up securely.

Oil Mangoes.

Take green, tender melons, cut them open and remove the seed; fill with salt and let stand 24 hours. Make a filling of $\frac{1}{2}$ pound of white mustard seed, 1 pound of grated horseradish, $\frac{1}{2}$ pound of garlic, 1 ounce green peppers chopped fine, 1 ounce race ginger cut fine, 2 ounces of allspice, 1 ounce of mace, 2 ounces of celery seed, 4 tablespoons of olive oil. Mix all together, rinse the salt from the melons and fill. Sew together and put in jars. If any filling is left put it in the jar with the mangoes. Cover with boiling vinegar and tie up at once.

Peach Mangoes.

Select large clingstone peaches, ripe but not soft, put them in weak brine for 3 days, soak 2 hours in fresh water; wipe with coarse linen to remove the fuzz. Cut carefully from the seed and fill with a chopped dressing of cabbage, white mustard seed, cinnamon and some garlic. Sew or tie them together, put in jars, pour over boiling vinegar, made very sweet with brown sugar. One tablespoon of olive oil added to the filling is an improvement.

Pickled White Walnuts.

Take walnuts that are well grown, pierce them several times with a large needle. Make a strong brine and put in the walnuts. Let them remain 10 days, but renew brine every day. Then drain nuts and expose them to the air, till they turn black. Put in jars. Boil 1 gallon of vinegar, 1 ounce of ginger root, mace, allspice, cloves and 12 pepper corns. Boil this for 15 minutes and pour over the walnuts. Let them stand about 3 weeks before using.

Yellow Pickle.

Have 2 gallons of best cider vinegar, add 2 tablespoons celery seed, 2 tablespoons black pepper, 2 tablespoons tumeric, 1 tablespoon mace, $\frac{1}{2}$ teaspoon of cayenne, 1 tablespoon allspice, 1 tablespoon whole cloves, $\frac{1}{4}$ pound white mustard seed, 2 tablespoons mixed mustard. Horseradish and sugar to taste. Onions must be kept in brine a few days; cucumbers till they take salt well. Cabbage must have boiling brine poured over, and leave in it for a few hours; dry in sun several hours and lay in weak tumeric vinegar a few days to color. Then cover with spiced vinegar, and put in jar.

Pepper Mangoes.

Take large green bell peppers (the best variety is the sweet), that are tender, cut a slit in the side, remove the seed and pulp; pour boiling water over them. Let stand 24 hours, then drain off the water. Take $\frac{1}{2}$ pint of salt and 2 tablespoons of saltpeter, boil in weak vinegar and pour over the peppers, scalding them every morning for 5 or 6 days or until green. Keep well covered with grape or cabbage leaves; then drain and wipe dry. Fill with a dressing made of 2 heads of cabbage chopped fine, $\frac{1}{2}$ pint of white mustard seed, 2 tablespoons of celery seed, 2 tablespoons of ground ginger. Mix well together, add small white onions, small cucumbers, string beans. Sew up, place in jar and pour boiling vinegar over them; put 1 whole nutmeg in each jar after placing in peppers. Keep the peppers well covered with vinegar or they will become soft.

Pepper Mangoes.

Take green peppers, remove seed and put stem back in each pepper; put them in a strong brine for 10 days, then put in cold water,

changing it several times. Have some chopped cucumbers, green tomatoes and 1 head of white cabbage; run all through the grinder. Put these ingredients in a large bowl, add brown sugar and dry mustard. Pour over it 1 quart salad oil. Mix with the hands, then fill the peppers. Have enough boiling vinegar to cover peppers; season it with 3 ounces celery seed; put the pickle in a stone jar, pour over the vinegar, and tie up securely.

Pickles.

If cucumbers have been in brine, take them out, soak and drain, cut lengthwise, remove the inside and fill with this dressing: Twelve bell peppers chopped fine, 1 dozen small onions chopped, $\frac{1}{2}$ head of cabbage, you may add a few cucumbers also. Mix all together, then add 1 teacup of white mustard seed, 1 tablespoon of celery seed, 2 tablespoons of oil, $\frac{1}{2}$ pint of brown sugar, 1 kitchen spoon of tumeric, 1 tablespoon of mustard. Fill pickles with this dressing and sew them up and then put them in a kettle and add enough vinegar to cover them well. Season with tumeric, sugar, oil (about a big tablespoon of each). Let them come to a boil. Take off the stove and pour into a stone jar. Put in a small piece of alum when you heat the vinegar and tie up securely.

Spanish Pickle.

One and one-half dozen cucumbers, 1 peck of green tomatoes, 2 heads of firm white cabbage, 8 green bell peppers, with seed removed, 12 medium size white onions, 1 ounce of tumeric, 1 ounce celery seed, 1 ounce white mustard seed, 1 pint of dry mustard, 1 pound brown sugar. Chop vegetables fine, and sprinkle well with salt. Put in a cheesecloth bag, and drain all night. Next morning squeeze as dry as possible. Put all ingredients in porcelain kettle with vinegar and spices. Let it come to a scald, then pour in jar and tie up securely.

Brine.

Take 2 buckets of water, and enough salt to make it strong enough to balance an egg, alum half size of an egg; boil well, then set away to cool. All kinds of tender vegetables may be put in this brine during the summer.

Chopped Pickle.

Take 1 gallon of cabbage, 1 gallon green tomatoes, 1 pint of green pepper with seed removed, 1 quart onions chopped, sprinkle with salt, and let it drain one night. Then add 5 tablespoons made mustard, 2 tablespoons ground ginger, 1 tablespoon cinnamon, 1 tablespoon cloves, 1 tablespoon celery seed, 3 tablespoons tumeric, 3 pounds sugar. Mix well, cover with vinegar; boil till tender. Have vegetables cut fine. Measure after draining.

Sliced Tomato Pickle.

One peck of small green tomatoes sliced thin, 4 quarts of cider vinegar, 2 coffee cups brown sugar, 1 small onion sliced, 2 tablespoons of cinnamon, 1 tablespoon cloves, 1 grated nutmeg. Put a layer of tomatoes and one of salt. Let remain 12 hours; then drain well; add 2 quarts vinegar, and scald slightly. Remove tomatoes and discard the vinegar. Heat 2 quarts of fresh vinegar, add the sugar, onion, cinnamon, cloves, nutmeg, and the tomatoes; cook slowly till tomatoes are heated. Have the spices in bags, pour pickle in jar and tie up securely.

Oil Pickles.

Slice thin 100 medium size cucumbers without paring. Lay in salt 3 hours, then drain, and if too salty wash off with cold water, then add 3 pints of small white onions, sliced and put in water for several hours, with alum size of a pea. Take 3 ounces of white mustard seed, 2 ounces white pepper, 1 ounce celery seed, 1 pint of olive oil. Mix ingredients together with the hand, and cover with cold vinegar. This quantity makes almost 2 gallons of pickle.

Chopped Tomato Pickle.

One peck of green tomatoes, 6 green peppers, remove seed, 6 large white onions. Chop these ingredients and sprinkle over it, 1 cup of salt, let remain one night. In morning drain well, add 2 cups of sugar, spices of all kind (put in a bag), and vinegar to cover it well and $\frac{1}{4}$ pound of white mustard seed, boil tomatoes until quite soft, put in jar, tie up securely.

Tomato Soy.

Take 1 peck of ripe tomatoes, 1 pound of sugar, 2 tablespoons of cloves, 2 tablespoons cinnamon, 2 large red peppers, 4 large onions chopped fine and salt to taste. Mix ingredients well and boil 2 hours, add $\frac{1}{2}$ pint of cider vinegar; when ready to remove from fire, bottle and seal. Serve with meats. Remove seed from peppers before using.

Spanish Pickle.

One peck of green tomatoes sliced, 50 cucumbers cut in large pieces, $1\frac{1}{2}$ dozen white onions chopped fine, 1 dozen cloves of garlic chopped fine, 1 dozen green bell peppers chopped and divested of seed. Sprinkle with salt in separate dishes, and let remain one night. Squeeze in a crash bag. Put vegetables in a porcelain kettle, add 5 large heads of white celery cut in small pieces, a very small lump of alum. Cover with cider vinegar, let come to a boil, then drain off the vinegar and mix with the following dressing: One pound of white mustard seed, 4 ounces of curry powder, 4 pounds of granulated sugar, 2 tablespoons celery seed, 2 tablespoons ground cinnamon, 4 tablespoons olive oil, 1 teacup grated horseradish. Mix well with vinegar, put pickle in jar, pour on boiling vinegar, place strips horseradish on top each jar; this will prevent pickle moulding.

Tomato Pickle.

Take 1 peck of little red tomatoes (the dwarf variety), not too ripe, prick them with a fork; put in a strong brine for 24 hours, then put in a stone jar with alternate layers of onions and spices. Slice 1 dozen white onions; add 3 tablespoons of mustard, 1 ounce cloves, 1 ounce ground black pepper, 2 tablespoons of salt, 1 ounce of ground cinnamon, 1 pound of brown sugar. Fill the jar with cold cider vinegar and tie up tight. In a week it is ready for use. Serve with meats.

Yellow Pickle.

Two gallons cider vinegar, 1 pound white ginger cracked, 1 pound horseradish sliced, 2 ounces cloves, 2 ounces pepper, 2 ounces mace, 1 ounce tumeric, 4 ounces allspice, 3 ounces celery seed, 1 pound mustard seed, 1 dozen large onions, 6 cloves of garlic, 2 pounds brown sugar, 1 pod red pepper cut finely, 1 box ground mustard. Have brine strong enough to bear an egg, put in the cabbage and vegetables and let remain 2 weeks. Then soak in clear water 24 hours, and bleach in the sun. Put in jar and cover with weak vinegar, and leave for one week. Then drain and pour over the vinegar boiling hot, to which all seasoning has been added.

Spanish Pickle.

Take 2 dozen large cucumbers, if fresh put in brine for several days. Otherwise soak in fresh water for 24 hours, slice in pieces an inch thick. Have 2 heads of firm white cabbage, and 1 dozen green bell peppers chopped, after removing the seed, add 1 quart of white seed onions. Sprinkle all with salt and let remain 24 hours, then squeeze dry. Make a dressing of $\frac{1}{4}$ pound of mustard, 4 ounces white mustard seed, 2 ounces of tumeric, 2 ounces celery seed, 2 pounds brown sugar, $\frac{1}{2}$ ounce of mace, $\frac{1}{2}$ ounce of cinnamon, 2 dessertspoonfuls of curry powder, 1 gallon of cider vinegar. Boil all ingredients, until it begins to thicken. Then add pickle and let remain till thoroughly heated. Put in jar and tie up securely.

Spanish Pickle.

Take $1\frac{1}{2}$ dozen large cucumbers. If fresh put in brine 4 days, if in brine, soak in fresh water 24 hours. Slice them in large pieces. Chop fine 2 heads of cabbage and put in salt 8 hours. One dozen large onions chopped, 7 pods of green pepper, with seed removed, soak in salt water 8 hours. Then squeeze out and put in a kettle in alternate layers with the seasoning, composed of 2 ounces of white mustard seed, 1 ounce of tumeric, 1 ounce of celery seed, $\frac{1}{2}$ teaspoon ground cinnamon, 1 teaspoon of ginger, $\frac{1}{2}$ pound of best mustard and 2 pounds of brown sugar. Cover with strong vinegar and boil until it begins to thicken.

Sweet pickle may be made of any fruit that can be preserved. Plums and smooth skinned fruit should be well pricked before cook-

ing. Examine sweet pickle often and scald the syrup again if there be any signs of fermentation. The usual proportions in making it are 3 pounds of granulated sugar, 1 quart of vinegar to 7 pounds of fruit. Best spices to use are cinnamon and cloves. Use whole spices.

Green Chow Chow.

One quart of large firm cucumbers cut in thin slices, then cut across in half, 1 quart of small cucumbers 2 inches long, 1 quart of white button onions, 1 quart of green tomatoes sliced. Measure cucumbers and tomatoes after they are sliced. One large head of cauliflower divided into pieces, 4 large green peppers; remove the seed and cut in coarse bits. Put these ingredients into brine, made of 1 cup of salt to 1 gallon of water; let it remain 24 hours, then scald in same brine and drain well. Make a paste of 1 cup of flour, 6 tablespoons of ground mustard, 1 tablespoon tumeric. Mix smooth with cold vinegar. Put on the stove 2 quarts of vinegar, 2 cups of light brown sugar, 1 teacup of grated horseradish, 1 ounce white mustard seed, 1 ounce of celery seed. Let this boil, then add mixture and boil until smooth and thick, stirring all the time. Add pickle and let it remain until very hot.

Chopped Pickle.

One-half peck of green tomatoes, 1 large head of cabbage, 24 large cucumbers, 30 onions. Chop fine and salt. Let them remain 1 night, then squeeze and add $\frac{1}{2}$ pint of grated horseradish; cover with either weak vinegar or vinegar and water. Let this mixture set for 2 days. Then press dry. Pour over it for three consecutive mornings, 3 quarts of boiling vinegar, using the same vinegar each time. The last time add 3 pounds of brown sugar, 1 small teacup of tumeric, and 1 small teacup of celery seed. Mix this with the vinegar and let it come to a boil; but before this vinegar is poured over, for the last time, mix well with the vegetables, 1 pound of ground mustard, $\frac{1}{2}$ pint of salad oil. Stir well. Put in jar and tie up securely.

Pickle for Pork.

Four gallons of water, $1\frac{1}{2}$ pounds of sugar, 6 pounds of salt, 2 ounces of saltpeter, boil and skim, when cold pour over the pork.

....CATSUP....

*"They have been to a great feast of languages and
stolen the scraps."* —SHAKESPEARE.

Tomato Catsup.

Scald and skin $\frac{1}{2}$ bushel of ripe tomatoes; removing the hard part near the stem. Cut up and put in porcelain kettle, with three sliced onions, 12 cloves of garlic, 5 tablespoons of salt, 4 tablespoons of black pepper, 5 pods of red pepper (with seed removed), 2 tablespoons of allspice, 2 tablespoons of cloves, 2 coffee cups of light brown sugar, 1 blade of mace, 1 handful of peach leaves after they have been washed. Allow peach leaves to boil $\frac{1}{2}$ hour, then remove them. Put all the spices in a muslin bag. Cook catsup until reduced one-half; add 1 tablespoon of celery seed, and 1 quart of best cider vinegar. Boil about 20 minutes. Rub through a sieve and seal while hot.

Tomato Catsup.

One peck of tomatoes after they have been boiled and strained, 1 tablespoon of salt, 3 tablespoons of black pepper, 2 ounces of cloves, 2 ounces of allspice, 1 large pod of red pepper chopped very fine, 4 chopped onions, 1 teacup of brown sugar, 12 cloves and some garlic. Pour water on tomatoes and remove skins, put them in kettle with a quart of vinegar and the other ingredients and boil 2 hours. Put spices in bag to keep from turning catsup dark. Add 1 tablespoon of brandy to each bottle and it will keep for years. Serve cold with meats.

Sliced Catsup.

Take equal quantities of onions, tomatoes and peppers and slice them. Put an alternate layer of salt, pepper and onion. Let remain all night; the next morning, if too salty, pour over a bucket of cold water, squeeze and put on a sieve to drain; then add vinegar that will cover it and spices of all kinds. After the vinegar boils add the mixture and let remain a few minutes, remove from the fire and put in the jar.

French Catsup.

Two heads of cabbage, 4 dozen cucumbers, 1 dozen onions, 2 dozen green peppers, half peck of green tomatoes. Chop the onions and pour hot water over them and let stand ten minutes. Put all the other ingredients together, chop fine, sprinkle salt over them,

adding the onions. Let stand 1 hour, put them to drain 2 hours; pour cold vinegar over them and let stand 24 hours. Pour off the vinegar, and into every gallon of the mixture put half pound of brown sugar, and as much vinegar as will well cover them, cloves, mustard seed, mace and horseradish. Put on the fire and let come to a boil; add pickle and let remain until thoroughly heated and pour into jars.

Walnut Catsup.

One hundred walnuts, 2 quarts vinegar, 6 ounces shallots, 2 tablespoons anchovies, 2 tablespoons pepper, 1 medium size onion, $\frac{1}{4}$ tablespoon mace, $\frac{1}{2}$ tablespoon cloves. Walnuts must be tender enough to be pierced by a pin. Crush them in a mortar, and put in a stone jar with the shallots cut in pieces, the onion chopped fine, the vinegar and salt. Let stand 2 weeks. Stir 3 times each day. Then drain off liquid, and put in saucepan with rest of ingredients, boiling slowly one half hour and stirring well. Strain, and when cold, bottle and cork tight. Keep in a dry place.

George Washington Catsup.

One peck ripe tomatoes, 1 pint vinegar, garlic, allspice, cloves, salt and pepper. Grate tomatoes on a coarse grater, and strain through a wire sieve. Put liquid in a bag and let it drip. Take the pulp and thin with vinegar. Season with the spices and garlic. Bottle and seal. Use for flavoring meat, sauces and soups.

Tarragon Vinegar.

One pound of leaves, 4 quarts white vine vinegar. Strip leaves from stalk when the plant is ready to flower, then weigh leaves. Place them in a stone jar with the vinegar, put in a warm place and let remain 2 weeks. Strain the liquid through flannel bag, and allow to 2 gallons of vinegar, $\frac{1}{4}$ ounce gelatine. Soak gelatine in a little cold water for 1 hour, then add sufficient boiling water to dissolve it, and add this to vinegar. Put vinegar in large fruit jars, leave 4 weeks, then put in small bottles and cork tight.

Cucumber Catsup.

Peel and slice 1 dozen large cucumbers, sprinkle with 1 cup of salt; let stand 1 night, and the next morning chop 2 green peppers after removing the seed, half a dozen tarragon leaves, 2 small onions. Have the cucumbers well drained, before adding other ingredients. Put 1 tablespoon of dry mustard in a saucepan, mix with it 2 tablespoons of olive oil and 1 pint of vinegar; let it get hot, then pour over the chopped mixture; bottle and seal. Serve with meats.

A Catsup for Meats.

Grate nice large cucumbers, sprinkle with salt and let stand all night. Next day squeeze out the pulp and add to each $\frac{1}{2}$ pint of

pulp, $\frac{1}{2}$ pint of vinegar, 1 tablespoon of grated horseradish, 1 teaspoon grated onion, 1 teaspoon of salt. Mix well, and it is ready for use.

Currant Catsup.

Five pounds of currants, 3 pounds of granulated sugar, $\frac{1}{2}$ pint vinegar, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon of salt, 1 teaspoon allspice, and 1 teaspoon of black and red pepper mixed. Boil 30 minutes. Serve with meats or game.

Tomato Catsup.

Take $\frac{1}{2}$ bushel of ripe tomatoes, wash them and cut out imperfections. Put in porcelain kettle with 6 sliced onions, boil until thoroughly done. Rub through a sifter, return juice to kettle and add 1 quart best cider vinegar, $\frac{3}{4}$ pint of brown sugar, 1 teaspoon cayenne pepper, 2 heaping teaspoons black pepper, 1 tablespoon of celery seed, 1 tumbler of grated horseradish, 1 heaping teaspoon of salt, spices of all kinds. Put in a muslin bag, cook tolerably thick. Have bottles hot and put in the catsup, seal at once.

Catsup.

Twelve large bell peppers, 4 large white onions chopped, 1 tablespoon of sugar, 1 teaspoon of salt, 6 tumblers of vinegar. Chop ingredients finely and put in with vinegar to cook. Have top on kettle; cook 2 hours. Strain through sieve and bottle.

Worcestershire Sauce.

One gallon of ripe tomatoes. Wash and simmer them in 3 quarts of water, boil until half done and strain through sieve. Then add 2 tablespoons of ginger, 2 tablespoons mace, 2 tablespoons black pepper, 2 tablespoons salt, 1 tablespoon cloves, 1 scant saltspoon cayenne pepper. Put ingredients in the liquid, and let simmer until reduced to 1 quart, pour in $\frac{1}{2}$ pint best cider vinegar, then strain through a hair sieve. Put sauce in $\frac{1}{2}$ pint bottles, cork and set in a cool place.

TO CAN FRUITS

When canning ripe or mellow fruit, it requires but a small amount of cooking. Only long enough for sugar to penetrate the fruits, otherwise it would become mushy, and soon spoil. Harder fruits, such as quinces or pears, require longer boiling. One-half a pound of sugar or a less amount is sufficient for 1 pound of fruit in canning. One of the most important points to be observed is that all fruit jars be absolutely air tight. And another important feature to be remembered is, have fruit boiling hot, and fill jars to the brim. Keep all canned fruits or vegetables in a dark, dry place. Otherwise they have a mouldy taste, which renders them unfit for use. It is important that all vegetables and fruits to be canned must be prepared in a porcelain kettle, for a copper kettle is dangerous, as the verdigris that forms is a deadly poison. It is well to examine preserves and fruits, for the first few weeks, as fermentation often ensues at that time.

Bartlett Pears.

The Bartlett pear is the best for canning. Pare neatly and halve, but do not core them. Put into cold water at once to prevent discoloration. Pears and quinces should be simmered, closely covered, until tender, then add sugar. Strain boiling water for the syrup, and add sugar. Put in hot jars and seal at once. The fruit selected for canning must be large and perfect. Strawberries are the exception to this rule. For the medium size berry that ripens toward the last of the season is preferable, having a fine flavor.

To Can Red Raspberries.

When canning red raspberries, make the syrup of equal parts of red currant juice and water. Add granulated sugar and boil until almost done. Put in hot jars and seal.

To Can Peaches.

Take freestone peaches, peel and remove pit. Put in preserving kettle with enough cold water to cover them; when half done add granulated sugar and cook a few minutes longer. Have jars hot, put in peaches and seal at once.

To Can Butterbeans.

Put beans in kettle with enough water to cover them. Add salt and cook until almost done. Have cans heated, and put in beans, seal at once.

To Can Corn and Tomatoes.

Put tomatoes in hot water and remove the skin, cut tender corn

from the cob and put both in preserving kettle. Cook until almost done. Add salt and pepper, seal while hot.

Canned Quinces.

Peel and core quinces, quartering them. Allow $\frac{1}{2}$ pound sugar to each pound of fruit; cover with water. Let water and sugar cook until almost a syrup, then drop in the fruit and cook till easily pierced by a straw. Put in cans and seal. To serve as a vegetable, put quinces in baking dish with a little water added, and set in oven to brown.

Canned Blackberries.

Boil the berries in water until tender, then add $\frac{1}{2}$ pound sugar to 1 pound of fruit. Boil 15 minutes. Prepare huckleberries in the same way.

To Can Peaches.

Peaches may be canned whole, or cut in half. Remove a few of the pits, and cook in the syrup, as it greatly improves the flavor.

To Can Cherries.

To can cherries, they may be seeded or left whole. Allow $\frac{1}{4}$ pound sugar to 1 pound of fruit. Acid fruits require more sugar. Add a little water if not sufficiently juicy. Cook fruit until tender, and seal at once. If fruit is in tin cans, remove as soon as opened, and leave in china dish for 30 minutes, before using, as it greatly improves the flavor.

To Can Fruit.

To can fruit, peaches, cherries, or quinces, $\frac{1}{2}$ pound of sugar may be added to fruit, or a less quantity, if fruit is sweet. Use as little water as possible to cover fruit, as it lessens the fruit flavor.

To Can Apples.

For table, use the Rambeau apples; for pies, the Northern Spies. Peel and core them. Put in preserving kettle with a little water. After cooking some time, add sufficient granulated sugar to sweeten them. Put in hot jars and seal at once.

To Can Blackberries.

Wash and cover with water, when scalding hot add granulated sugar. Put in hot jars and seal at once.

To Can Pears.

Peel pears and put in preserving kettle, with cold water and granulated sugar. Let cook until almost done. Put in glass jars and seal.

To Can Cherries.

Seed cherries and put in kettle with a little cold water, add granulated sugar. When almost done, put in hot glass jars and seal.

To Can Gooseberries.

Cap and scald in hot water. Then put in preserving kettle, add granulated sugar, and cook until almost done. Put in jars and seal.

To Can Green Grapes.

Stem grapes and put in kettle, when scalding hot add sugar; put in hot self-sealing jars.

To Can Strawberries.

Can berries and put in kettle, when scalding hot, add granulated sugar. Put in hot jars and seal at once.

To Can Greengage Plums.

Scald and seed them and put through a colander, and put in kettle with cold water, after they cook, add granulated sugar. Let come to a good scald, put in hot jars and seal at once. Loosen the skins of plums or fresh prunes by placing in a wire basket, and plunge in boiling water for a few minutes, then cover with cold water and peel. Use skins for making syrup.

TO CAN VEGETABLES

To Can Corn.

Take sugar corn and cut from the cob, put in preserving kettle with a little water and let it come to good boil before removing from the fire.

Take a little citric acid on the blade of a knife and allow that much for each can of corn. Dissolve thoroughly in hot water and add to the corn and cook a short while longer. Have new tin cans in a pan of boiling water and fill while hot. Seal at once.

To Cure Corn.

Have 1 gallon of tender corn cut from the cob and allow 1 pint of salt to that quantity of corn: pack in stone jar in alternate layers, pressing down with a plate and tie up securely. When ready to use soak 36 hours in cold water and change the water frequently.

To Can Tomatoes.

Put tomatoes in hot water and remove the peel; then put them

in preserving kettle. Let them come to a good scald, add pepper and salt. Have new tin cans in boiling water, and pour in the hot tomatoes and seal while hot. If there are evidences of air holes, pour out the tomatoes and scald again.

To Can Okra.

Okra must be young and tender. Wash it carefully, either cut in slices or can it whole. Put in preserving kettle with a little water. When almost done, season with salt and pepper. Place new tin cans in boiling water; when hot fill with okra and seal at once.

To Can Sweet Potatoes.

Wash and put potatoes on to boil. When almost done, peel and slice. Pour over a syrup made with granulated sugar and water. Pour on potatoes, and have tin cans in boiling water. Fill with the potatoes and seal at once.

To Can String Beans.

String beans and put on in enough cold water to cover them, add a little salt, and cook until almost done. Put in cans that are heated and seal.

To Can Pie Plant.

Peel the pie plant, and put in preserving kettle, let come to a good scald, add sugar, have glass jars hot, put in the mixture and seal at once.

Dried Corn.

Select nice tender corn, remove shuck and put on in boiler of cold water; cook until half done, then cut from the cob and spread on a cloth out of doors to dry; turn it over occasionally. When dry put in a bag and hang in cool place. It is then ready for use.

Dried Sweet Potatoes.

Take nice solid sweet potatoes and wash them, put on in boiler of cold water, cook until half done, then peel and slice them; put out on a cloth in the air to dry; turn until thoroughly dried, then put in sack and hang up. They may be prepared in the usual way.

To Can Tomatoes Whole.

Select nice firm, smooth tomatoes, scald and remove skin carefully. Take out the stems with a knife, place the whole tomato in glass jars. Sprinkle over a little salt; place jars in a boiler of cold water. Let the water boil until the tomatoes are thoroughly heated, then take jars from water and seal tight.

... SWEETS ...

"Sweets to the sweet."—SHAKESPEARE.

Forbidden Fruit.

One and one-half pints of granulated sugar, 1-3 pint glucose, 1-3 pint of hot water, whites of 2 eggs, a pinch of salt, $\frac{1}{4}$ pound pecans, handful of candied cherries, handful of candied citron. Add glucose to sugar, then the water. Dissolve thoroughly and cook over a tolerably hot fire until candy cracks on side of glass in ice water, then add the salt. Beat eggs a little. When candy is done, pour syrup slowly over the eggs, beating hard all the while, until the syrup has been used. Then hastily add pecans and fruits chopped. Pour on a marble slab. When cool break into irregular pieces, size of a large walnut. It may be flavored with any essence preferred and colored with fruit coloring.

Fondant.

Foundation for cream candies.

Break into a bowl the white of 1 or more eggs, according to quantity required, and add to it an equal quantity of water; stir in sugar until stiff enough to mold. Use XXX sugar.

English walnut creams, cream cherries, pineapple cream may be made with this fondant.

Roll out a small piece of cream until very thin, use a small tin cake cutter, cut into shape; cut pieces of preserved pineapple into small strips, place on that formed, and let opposite sides of the cake meet over the pineapple. A very narrow ribbon may be tied around each, forming a bow knot on top.

Almond Creams.

Make an oblong roll of cream, and press into the sides of it an almond meat; if rolled while soft in granulated sugar, the outside will present a crystallized appearance.

Cocoanut Creams.

Take some cream while quite soft; add freshly grated cocoanut to taste, and sufficient XXX sugar to mold into balls; then roll the balls in grated cocoanut; they may be colored pink with a few drops of cochineal syrup. Make brown by adding several spoons of grated chocolate.

Raspberry Drops.

Use raspberry juice instead of water to moisten sugar; put in a saucepan to heat. Do not let it boil. Then add a little more sugar. Let it get hot; then drop on buttered paper. Stir all the time it is cooking. Drops of this kind may be made from all kinds of berries.

Sugar Plums.

Take small pieces of fondant flavored to taste, and form into olive shaped balls. Hold in the hand, cut it half through, and press into it an almond, press fondant around it, leaving almond partially covered. The almond may be blanched, and color fondant with melted chocolate. Sprinkle with powdered sugar, or leave plain, as preferred.

Chocolate Caramels.

Put into saucepan $\frac{1}{2}$ cup granulated sugar, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup molasses, 1 cup cream or milk, 1 cup grated chocolate, 1 tablespoon vanilla, butter size of a walnut. Beat until thoroughly dissolved. Put on fire, stir constantly until it forms a hard ball when dropped in ice water, then add vanilla. Pour on a greased marble slab, and let it be an inch thick. One teacup of pecans, broken in pieces may be added after taking candy from the fire. Mark into squares, and cut before it becomes cold.

Iced Figs.

Take cressa figs, and cut with scissors in half, leaving them intact at the stem. Make icing with $\frac{1}{2}$ pound icing sugar, and whites of 2 unbeaten eggs, flavor with vanilla. Break whites into dish, add spoon of sugar at a time, and beat with silver fork. If not stiff enough, more sugar may be added. Put 1 heaping teaspoon icing and $\frac{1}{2}$ pecan in each fig; press together and a dash of icing may be added at the top. Dates may be prepared in the same way. Cooked icing may be used if preferred.

Maple Loaf.

One pound maple sugar, 2 pints brown sugar, 1 pint pecan meats, 1 coffee cup cream or milk, 1 dessertspoon butter. Crush maple sugar and put in saucepan with the brown sugar and cream. Place on range and stir until sugar is dissolved. Boil until syrup forms a soft ball when dropped in cold water; add butter just before removing from fire. Beat mixture until it begins to thicken; then quickly add pecan meats; form into loaf. When cold, cover with a damp napkin.

Filled Dates.

Remove pit from dates, and fill with $\frac{1}{2}$ pecan and some marshmallows broken in small pieces. Press together and roll in coarse white sugar. Dates may be filled the same way, then dipped in whiskey and rolled in powdered sugar.

To Crystallize Fruit.

Make a syrup of 1 cup of granulated sugar, 4 tablespoons of water, 2 tablespoons vinegar. When this boils stir in a small pinch of soda. Stir as little as possible and boil until it hairs. Separate fruit from stem 24 hours beforehand, dip fruit or nuts in the warm syrup; place on waxed paper in a cool place to harden. If first dipping is not successful, dip it again, and a little more water may be added to the syrup, and 6 drops of lemon juice.

Nougat.

Put 1 pound granulated sugar into an iron skillet, and stir constantly until melted, and an amber color. Have ready $1\frac{1}{2}$ cups of shelled almonds or any nut desired, which must have been warmed in a slow oven. After sugar melts, add the nuts, stir until mixed, and pour into a greased pan.

To Glace Fruits.

Have fruit perfectly dry, if oranges, separate each section carefully without breaking the skin. Put 1 pound granulated sugar in kettle, and add to it $\frac{1}{2}$ cup water and place over fire to boil, do not stir after sugar is dissolved. After mixture boils ten minutes hold the fingers in ice water, and try the candy, if it is brittle it is just right, take from fire and add 1 tablespoon of lemon juice, stand in a basin of boiling water. Take fruit on sugar tongs and dip in the syrup. Put on buttered paper in a warm place to dry. Glace English walnuts and almonds in same manner.

Chocolate Creams.

One-fourth pound of Baker's chocolate, 3 tumblers granulated sugar, 1 tumbler of cold water. Dissolve sugar with this water before putting on range; cook until it forms a ball in water; when cold remove from saucepan, and knead as you would bread, until it becomes creamy, then put back in pan, cover with a damp cloth for 3 hours. Knead again, and flavor to taste. Make into balls and set away to cool. Have the chocolate melted and dip in the balls; place on oil paper to cool.

Butter Scotch.

Take 1 pound of brown sugar, 1 pint of water. Dissolve it thoroughly and put in saucepan to boil; when done add 1 teaspoon of butter; flavor with lemon juice and the oil of lemon. Pour on marble slab, when cold cut into squares.

Cream Candy.

Three pints of granulated sugar, 1 pint boiling water, 4 tablespoons cream, 1 teaspoon vinegar, lump of butter size of a walnut, 1 teaspoon vanilla. Dissolve, well before putting on to cook; let it boil hard until it will drop in balls in water; then pour on marble slab until cool enough to pull. When pulling add the vanilla.

Chocolate Fudge.

Three cups of granulated sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{4}$ cake of chocolate, 1 cup of sweet milk. Beat butter and sugar together then add grated chocolate and milk. Mix well before cooking and cook 20 minutes, stirring constantly. Remove from the fire, beat until stiff and cut into squares.

Candied Orange Peel.

Remove peel in quarters from 4 oranges and cover with cold water; bring to boiling point and cook slowly until soft. Drain, remove white portions, using a spoon. Cut the yellow part in strips with the scissors. Boil a half cup of water and a cup of sugar until syrup will thread when dropped from a spoon. Cook strips in syrup 5 minutes, drain and coat with fine granulated sugar.

Caramels.

Put into a saucepan half cup each, of white sugar, brown sugar and molasses, 1 cup of grated chocolate, 1 cup of cream. When almost done add 1 teaspoon of vanilla; turn into a greased mold and mark in inch squares, and cut before it is cold. Wrap in paper.

Chocolate Drops.

Two cups of confectioner's sugar, 1 cup of cold water. Boil rapidly for about 10 minutes, remove from fire and beat until stiff enough to mould with the fingers. Form into cone shaped balls and drop into melted chocolate, then lay on oiled paper. Add 1 teaspoon of vanilla to the cream as it is taken from the fire.

Molasses Candy.

Two cups of C sugar, 1 cup of molasses, 2-3 of a cup of water, butter size of an egg, half teaspoon of cream of tartar. Boil all together until brittle, then pour on buttered plates to cool. When partially cold, begin to pull it and cut into blocks.

Cocoanut Balls.

Wet 2 pounds of sugar with the milk of a cocoanut. Boil and stir until it begins to granulate; then stir in cocoanut grated fine. Boil a short time longer, then pour into buttered dishes. As soon as you can handle, make into balls.

Cocoanut Drops.

The white part of a cocoanut grated, whites of 4 eggs well beaten, $\frac{1}{2}$ pound sifted white sugar, flavor with rosewater or lemon. Mix all as thick as can be stirred. Lay in heaps half an inch apart on paper or on a baking pan in a hot oven. Take them out when they begin to look a straw color.

Candy.

Two and a half pounds of granulated sugar, $\frac{1}{4}$ of a pound of butter (light weight), $1\frac{1}{2}$ wine glasses of vinegar, 1-3 teaspoon of soda, good pinch of salt, just enough warm water to dissolve sugar. Put in all the above ingredients; place over a hot fire and cook quickly, not stirring at all. After boiling, try if done by dropping a spoonful in cold water. If it cools quickly and cracks on the side of a glass, it can be taken off and pulled. Pour out without shaking the kettle, into buttered dishes. If desired, Baker's chocolate or cocoanut can be grated into the plate of candy and pulled in. Flavor with any extract preferred.

Sugar Pop Corn.

Put into a kettle of white sugar, 3 tablespoons of water and 1 of butter. Boil until it is candy; then put in three quarts of popped corn. Stir briskly and remove from fire.

Hickory Nut Candy.

Take 3 cups of sugar and 1 of water; boil until it becomes brittle, when dropped into cold water. When nearly done, add 1 tablespoon of vinegar. Have buttered pans lined with hickory nuts and pour the candy over them. Peanut candy may be made in same way.

Butter Scotch.

Two cups of granulated sugar, 2-3 cup of water, piece of butter size of an egg. Boil without stirring until it will harden in water; then pour on buttered plates to cool. If preferred, a very little cream of tartar may be added to this. When it begins boiling and when partially cold, it may be pulled. Add flavoring.

Popcorn Balls.

Three quarts of popcorn, 1 pint molasses. Boil molasses 15 minutes, have corn in a large pan and pour the boiled candy over and stir briskly, until well mixed, then form into balls with the hands.

Candied Orange Peel.

Dip oranges in hot water, wipe with a soft cloth, then rub with lump sugar to extract the oil. Roll sugar fine and set aside, peel the oranges and put the skins into boiling water, and cook until tender; change water twice; drain well, cut into strips, weigh and allow 1 pound of sugar to 1 pound of peel and $\frac{1}{2}$ cup of water. Boil sugar and water together a moment, add peel, simmer until transparent. Drain and roll each piece in the sugar. Put in warm oven to dry.

Candied Watermelon Rind.

Cut watermelon rind into pieces $1\frac{1}{2}$ inches square, boil in alum water until tender, then drain well. Make a rich syrup with granu-

lated sugar and water; cook melon until clear and the syrup nearly cooked down, then spread on plates and partly dry in the oven. Sprinkle granulated sugar on both sides and drop 3 drops Jamaica ginger on each piece. Dry until you can handle, so that pieces will not stick together when put in jars.

Chocolate Chips.

Make a filling: One cup New Orleans molasses, 2-3 cup of sugar, butter size of a walnut, flavor with vanilla. Boil candy until hard; pull thin and cut in small pieces; when cold dip in hot melted chocolate flavored with vanilla and sweetened.

French Candy.

Two teacups of granulated sugar, $\frac{1}{2}$ teacup water. Dissolve sugar and water, boil 5 minutes, stirring most of the time. Put in a bowl, flavor to taste and beat to a cream. Roll into a sheet. Have enough fruit placed together to form a ball, and cover with this cream.

Walnut Candy.

One pint of New Orleans molasses, 1 cup brown sugar, 1 tablespoon butter, 1 dessertspoon vinegar. Put ingredients in double boiler, place on range and stir until it boils. Cook slowly, until syrup hardens when dropped in ice water. Have walnuts prepared and put them in a shallow pan, greased with butter, and pour over the candy. When cold, cut into bars.

Nut Crackle.

Cover bottom of a greased shallow pan with mixed nuts. Have 1 pound of granulated sugar in saucepan, stir until melted. Pour over nuts, and let remain until cool, then mark into squares.

Pecan Candy.

Three heaping coffee cups of caramel sugar, $1\frac{1}{4}$ cups of cream or milk, $\frac{1}{4}$ pound pecans, a generous half ounce of butter. Put all ingredients in saucepan, and beat until smooth, then place on range, stirring all the while. When candy cracks hard on side of glass, remove from fire, add the pecans broken in pieces. Stir until mixture begins to thicken, then pour on a marble slab greased with butter. When cool, cut into squares.

Maple Pinocha.

Grate 1 pound of maple sugar, add 1 cup of milk and cream mixed. Place on range, and stir until sugar is dissolved, then boil until syrup forms a soft ball, when dropped in cold water. Remove from fire, stir until it begins to thicken, then hastily add 1 teacup of pecans, and turn the mixture into a buttered pan. When partially cold, mark into squares with a greased knife.

Crystallized Oranges.

Cut oranges crosswise in thick slices, remove the seed. Dip each slice separately in the beaten white of egg, and then in fine crystallized sugar. Dry on sieve in a cool oven. Serve with nuts, raisins and after dinner coffee.

Peppermint Creams.

Two pints of granulated sugar, $\frac{1}{2}$ teacup warm water, 2 drops or more of oil of peppermint, white of 1 egg. Put the sugar and water in a saucepan and cook until syrup will just form a ball in ice water. Then pour over the well-beaten eggs; add the peppermint and beat until it begins to thicken. Drop on marble and let remain until they harden.

Chocolate Caramels.

Three cups granulated sugar, 1 cup Baker's chocolate grated, butter size of a walnut, 1 cup of hot water, 1 teaspoon vanilla, a pinch of salt. Dissolve sugar with water; add chocolate, when it begins to boil, the butter, and let boil 10 minutes. Try candy in cold water. When thick as molasses pour on buttered tins. Mark into small squares.

Fruit Loaf.

Three large coffee cups of granulated sugar, 1 cup water, 3 tablespoons of cream, butter size of a walnut. Stir sugar and water until dissolved; then put in saucepan and boil 8 minutes, and if hard enough to pull, pour on a marble slab. Then pull it until it begins to cream, and work it like dough. Add to it some chopped English walnuts, candied cherries, raisins, and $\frac{1}{2}$ teaspoon of vanilla. Mould into a loaf. If the candy should get too stiff, moisten with cream. Cover loaf with a damp napkin, and slice when cold.

Cream Candy.

Three cups granulated sugar, $1\frac{1}{2}$ cups rich cream, 1 heaping tablespoon butter. Beat this together until light and creamy; set on stove to melt thoroughly before cooking, then place on perforated pan to cook. After boiling a few minutes add the butter; cook until it cracks hard on side of glass, pour on marble slab. While pulling add vanilla, and must be pulled until very white; cut in large blocks.

To Crystallize Fruits and Nuts.

One cup of granulated sugar, $\frac{3}{4}$ cup of water, juice of 1 lemon. Boil until the syrup will thread, when dropped from a spoon. Keep this in another saucepan, surrounded with hot water while using. Dip the small sections of oranges, grapes, cherries, whole English walnuts and pecans in this syrup, place on buttered plates in a dry place to harden.

To Glace Oranges.

Peel oranges, and remove all white skin from them, and separate into sections, take out seed carefully; then dip sections in a clear candy syrup. Put on a dish, and sift over powdered sugar; set in a cool place to harden.

Cream Candy.

Three coffee cups of granulated sugar, 1 coffee cup of cream, 1 heaping tablespoon of butter. Beat the sugar and cream 15 minutes. Put in a saucepan and set on a perforated pan on top of the stove until it dissolves; when it begins to boil add the butter; let it get harder than ordinary candy. Try it by dropping 1 teaspoonful in cold water; if it cracks take off and pour on a marble slab. While pulling add 1 teaspoon of vanilla. Do not make more than this quantity at a time.

Chocolate Caramels.

Three cups of brown sugar, 1 cup of cream, $\frac{1}{4}$ pound of butter, $\frac{1}{2}$ cake chocolate. Mix the cream and sugar thoroughly, put on to boil; after it has boiled add the butter, then the chocolate. Let it cook until quite hard and will crack on a glass. Just before taking it off add 2 tablespoons of vanilla, pour on a marble slab, cut in squares.

Walnut Candy.

Three coffee cups granulated sugar, 1 cup sweet milk, lump of butter size of a walnut. Add milk to sugar, and place on back of range and stir until dissolved; then set on perforated pan to boil; when half done add the butter. Cook until it cracks on side of glass, try in water. When done pour on a marble slab; as you pull the candy add the walnuts, and a little vanilla.

Chocolate Fudge.

Two cups granulated sugar, $\frac{1}{2}$ cup rich milk, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup grated chocolate, 2 tablespoons of figs, 2 tablespoons raisins, $\frac{1}{2}$ cup English walnuts, 1 teaspoon vanilla. Mix sugar, milk, molasses and butter together and boil 7 minutes, then add chocolate and boil 7 minutes longer, then fruit, nuts and vanilla. Pour on a greased marble slab, when cool mark into squares.

Chocolate Caramels.

Two pints of sugar, boiled; add to it $\frac{1}{4}$ of a teacup of butter, $\frac{1}{4}$ teacup of cream, $\frac{1}{2}$ cake of Baker's chocolate, grated. Boil slowly without stirring until it drops hard in water. Pour on buttered plates and cut in squares.

Macaroons.

Half pound of sweet almonds, $\frac{1}{2}$ pound of fine white sugar, whites of 2 eggs, blanch the almonds and pound them to a paste, add to them the sugar and the eggs after they have been beaten to a

froth. Work the whole well together with the back of a spoon, then roll the preparation in balls about the size of a nutmeg. Lay them on a sheet of paper, an inch apart. Bake them in a cool oven to a light brown.

Marshmallow Fudge.

Two cups granulated sugar, 1 cup of cream, 2 squares Baker's chocolate, butter size of butternut, $\frac{1}{2}$ pound marshmallows. Put sugar and water in saucepan and bring to boiling point, then add chocolate and boil until it hardens in cold water, just before it is done, add the butter and the marshmallows crushing and beating them with a spoon. Continue to stir in marshmallows after fudge has been removed from fire, until all are in. Cool in sheets $\frac{3}{4}$ of an inch thick and cut in cubes.

Candied Figs.

One cup granulated sugar, 1-3 cup of water, $\frac{1}{4}$ teaspoon cream of tartar. Dissolve sugar and water and put in saucepan to boil, and do not stir while cooking, add cream of tartar just before removing from fire, cook until it strings, dip figs in this syrup and place on buttered plates to dry.

Orange Straws.

Cut orange peel into strips with scissors, put in cold water and boil 20 minutes; change the water; boil 20 minutes longer; renew with fresh water and boil 20 minutes more. Take 1 cup of the peel and 1 cup granulated sugar, with water to cover, roll in granulated sugar, place on platter to dry. Handle with sugar tongs.

Chocolate Kisses.

One-half pound of sugar, 1 ounce finely powdered chocolate, whites of 4 eggs. Mix sugar and chocolate, and add to it the whites beaten to a froth. Drop on buttered paper and bake.

To Glace Fruits, Marshmallows or Nuts.

One pint granulated sugar, add enough water to moisten, cook until it cracks on side of glass. Take marshmallows, oranges in sections, lemons cut in thin round slices, English walnuts, pecans, Malaga grapes in bunches or singly to glace. Dip in syrup for a few minutes, then place on a marble slab greased with butter.

Pinocha.

Three coffee cups of dark brown sugar, 1 cup sweet milk, lump of butter size of a walnut. Cook until almost candy, then pour in dish and beat hard, just before it is cold, beat in blanched almonds or pecans. Cut in squares when cold.

Fruit Loaf.

Three cups granulated sugar, 1 cup of boiling water, butter size

of a walnut, 1-3 pound raisins chopped, $\frac{1}{2}$ pound pecans. Put sugar and water in saucepan, dissolve before cooking. When it begins to boil, add butter, and cook until it will form a soft ball in water. Remove from fire, and let cool a few minutes, then stir with a wooden paddle until white and creamy, when nearly cold add the fruit and nuts, form in loaf, and cover with a damp napkin.

Prallines.

Two coffee cups of dark brown sugar, $\frac{1}{2}$ cup cream, butter size of an egg. Mix cream with sugar, and cook until it forms a soft ball in water. Have ready some English walnuts or pecans, and pour over the syrup, when cold form into balls.

Butter Scotch.

Two cups of brown sugar, $\frac{1}{2}$ cup butter, 2 tablespoons vinegar. When done put in buttered pans, before it cools, mark into squares.

Cocoanut Drops.

One pound of grated cocoanut, $1\frac{1}{2}$ pounds powdered sugar, whites of 6 eggs, beaten to a stiff froth. Drop on buttered tins and bake.

Glaze Nuts.

Boil $\frac{1}{2}$ pound of granulated sugar and $\frac{1}{2}$ cup of water, until it cracks, remove from fire at once. Have ready some warm blanched almonds, or any nut preferred, drop into the syrup one at a time. When well covered, lift out on a fork, place on waxed paper. It must be done rapidly or the syrup will harden.

Grilled Almonds.

Blanch 1 cup of almonds; boil 1 cup of sugar; and $\frac{1}{4}$ cup of water until it strings; then put in almonds. Cook until a light brown, before the sugar changes color, remove from stove and stir it until the syrup goes back to sugar and elings to the nuts.

Maple Sugar Taffy.

Take 3 coffee cups of maple molasses, and boil until it will stiffen when dropped into cold water. Then remove from fire, and place where it will cool rapidly. Do not stir, until it has become a thick wax. Then with a spoon beat until white and hard. Some hickory nut meats or pecans may be added before stirring it. The taffy should not be grainy. If an inch in depth around the saucepan is buttered, it will prevent boiling over.

Hard Nut Candy.

One cup of granulated sugar, 1 cup nut kernels. Melt the sugar in a spider stirring all the while, until it is liquid. As soon as melted, add the nuts. Mix hastily and pour in a dish to harden.

Spanish Candy.

Roast 1 pound of shelled peanuts until brown, skin and grind fine. Put in saucepan with 1 pint of sugar syrup, boil until thick; when cold enough to handle roll in balls size of a large marble. Have $\frac{1}{4}$ pound of peanuts roasted and ground fine, drop in these balls as fast as made, put on broad platter.

Ice Cream Candy.

Two cups of granulated sugar, scant $\frac{1}{2}$ cup of water, butter size of a walnut and $\frac{1}{4}$ teaspoon cream of tartar, 2 teaspoons vanilla. Boil candy until it cracks when dipped into ice water. Do not stir; pour in buttered plates; when cool, pull until white.

Maple Creams.

One cup maple sugar, $\frac{1}{2}$ cup of cream, 1 dessertspoon butter, boil until brittle when dropped in cold water. Let stand until cool, then beat to a cream. Put in buttered tins and cut in squares.

Almond Nougat.

Blanch 1 coffee cup of almonds, chop them and put in oven to dry, but must not brown. Put in a saucepan $2\frac{1}{2}$ cups of powdered sugar and 2 teaspoons of lemon juice, put on fire, stir until melted, then pour in the hot almonds. Mix them rapidly, pour on a greased marble slab. While warm mark into squares.

Burnt Almonds.

Put in a saucepan 1 coffee cup of brown sugar, wet with a little water, stir until dissolved. Boil 1 minute, then add $\frac{1}{2}$ coffee cup of almonds, stir until a light brown. When nuts are coated pour on a marble slab.

Creamed Almonds.

Two and one-half cups of powdered sugar, $\frac{1}{2}$ cup of boiling water and boil 4 minutes. Beat until cool enough to handle. Mold over blanched almonds. Roll in coarse sugar.

Chocolate Loaf.

Three cups of granulated sugar, 1 cup of boiling water, butter size of walnut, $\frac{1}{4}$ cake of Baker's chocolate, 1 teaspoon vanilla. Put sugar and water in saucepan, dissolve before cooking; when it commences to boil add butter and chocolate, cook until it will form a soft ball in water. Remove from fire, let cool a few minutes, then stir with wooden paddle until creamy. Add vanilla. Cover with a damp napkin.

Stuffed Dates.

One pound of dates, $\frac{1}{2}$ cup blanched almonds, $\frac{1}{2}$ cup granulated sugar, $\frac{1}{2}$ cup powdered sugar; blanch almonds and dry on a cloth. Open the dates lengthwise and remove the seed. Make a cara-

mel of granulated sugar by melting the sugar slowly in a saucepan; stir until a golden brown, then set the saucepan in pan of hot water and dip each almond in the caramel by piercing it with a long pin. Drop on a plate until all are done. Place the almond in the cavity of the date. Press lightly together and roll in powdered sugar.

Peanut Sandwich.

Cut thin slices of bread, remove the crust and spread with butter. Have 1 pint of toasted peanuts, roll fine and spread on the bread. Serve at once. Almonds or pecans may be substituted for peanuts and similarly prepared.

Peanut Balls.

Take 1 pint of peanuts and chop tolerably fine. Have white of 1 egg, well frothed, combine with the egg and shape into balls. Place on greased paper in pan and set in oven a few minutes to brown. Sprinkle with powdered sugar. Pecans or English walnuts may be substituted for peanuts

SALTED ALMONDS

Salted Almonds.

One-half pound Jordan almonds, 1-3 cup of Lucca oil, salt. Blanch and dry the almonds. Put the Lucca oil in blazer and when hot put in 1-3 of the almonds and fry until of a delicate brown. Skim from the oil, drain on brown paper and sprinkle with salt. Continue in the same manner with the remaining almonds until all are salted.

Salted Almonds.

Shell 1 pound of almonds and pour over boiling water; remove the brown skin and dry well. Put 2 tablespoons butter or 2 tablespoons of olive oil in a pan; when hot add the almonds, and let remain until a light brown. Stir often, drain on brown paper, and sprinkle with fine salt, and serve.

Salted Almonds.

Take one pound of almonds, hull and blanch them in boiling water, remove the skin and spread on a dish to dry. Melt one kitchen spoon of butter and stir into it a $\frac{1}{4}$ of a teaspoon of salt. Place the almonds carefully in a stove pan, pour the butter over them, cook until a light brown.

Deviled Almonds.

One-fourth pound Jordan almonds, 3 tablespoons butter, 2 tablespoons minced capers, 2 tablespoons Worcestershire sauce, $\frac{1}{8}$ teaspoon paprika, $\frac{1}{4}$ teaspoon salt. Blanch, dry and cut the almonds into fourths, lengthwise. Melt the butter in blazer and fry almonds until light brown. Mix the capers, Worcestershire sauce, paprika and salt and add to almonds and serve with oysters as soon as thoroughly heated.

... CEREALS ...

Cream of Wheat.

One quart of boiling water, $\frac{3}{4}$ of a cup of cream wheat, 1 teaspoon of salt. Have water boiling in double boiler, stir the wheat in slowly and cook 1 hour. Serve hot with cream and sugar. Leave wheat for 1 hour after it is done and it becomes the consistency of jelly. then serve.

Egg-O-See.

Heat Egg-O-See in the oven and serve hot with cream and sugar.

Malta Vita.

Malta Vita may be heated in the oven and served hot with cream and sugar, or eaten cold with cream and sugar, as it is crisp and of delicate flavor.

Cream of Wheat.

Prepare according to directions: when done, pour in pudding dish. When cold, cut in slices and fry in butter. Serve for breakfast.

Cracked Wheat.

Two cups of cracked wheat, 1 quart cold water, 1 teaspoon salt. Cover wheat with 2 quarts of cold water and soak 6 hours, then drain off water and put 1 quart of cold water in double boiler; when it comes to boiling point add the wheat and salt. If water becomes too reduced add hot water. Simmer 3 hours. Serve hot with cream and sugar.

Steamed Oatmeal.

Allow 1 quart of cold water for each cup of oatmeal and 1 teaspoon of salt. Put in double boiler, over cold water, gradually steam $1\frac{1}{2}$ hours after it begins cooking. Serve hot with sugar and cream.

Oat Flakes.

One quart of boiling water, 1 coffee cup of oat flakes, $\frac{1}{2}$ teaspoon of salt. Have water in double boiler; when boiling hot gradually sprinkle in the flakes, add the salt and stir frequently. Cook 2 hours and serve with sugar and cream.

Shredded Wheat Biscuit.

Serve biscuit cold with sugar and cream.

Force.

Force may be heated in the oven and served with sugar and cream, or Force may be served cold if preferred.

Scotch Oatmeal.

Take 1 cup of coarse oatmeal, 5 cups of boiling water, 1 teaspoon of salt. Pick over oatmeal carefully and put in double boiler with the hot water and salt. Simmer 9 hours and do not stir after it begins cooking. Replenish with hot water if it becomes too reduced. Serve hot with rich cream and sugar.

Oatmeal Gruel.

Mix together 2 tablespoons of oatmeal, $\frac{1}{4}$ teaspoon of salt, 1 teaspoon granulated sugar and 1 cup of boiling water. Cook 30 minutes and strain through a fine sieve. Add 1 cup of milk and bring to boiling point.

Cornmeal Gruel.

One quart of boiling water, 2 tablespoons of sifted cornmeal, a little salt. Cook 20 minutes, stir often; if too thick add hot water.

Oat Flakes.

Two coffee cups of oat flakes, 1 quart of boiling water, 1 teaspoon of salt. Put water in double boiler with the salt, stir in the oat flakes. Boil 1 hour, stirring constantly. Serve hot with sugar and cream.

To Cook Oatmeal.

Take 1 large coffee cup of oatmeal and put in double boiler with 1 quart of cold water; simmer 9 hours. If water becomes too reduced add enough hot water to thin the oatmeal and add 1 teaspoon of salt 2 hours before it is done. Stir frequently with a granite spoon. Serve hot, with rich cream and sugar, for breakfast.

Rolled Oats.

Have freshly boiled water in double boiler, in proportion 1 part oats to 2 parts salted water. Boil 1 hour or longer. If oats become too stiff add a little boiling water and stir vigorously. Serve hot with rich cream and sugar for breakfast. The oats may be put in mold and served cold with cream and sugar, or decorate the top with strawberry preserves or fresh fruit and use as a light dessert for luncheon.

Fried Oats.

Mold oats in pudding dish; when cold cut in narrow thin slices. Dip in beaten yolk of 1 egg and fry on a greased hot griddle. Serve for breakfast.

HINTS FOR HOUSEKEEPERS

Egg used for covering croquettes may be the whole egg or only the white, never the yolk alone. Beat the egg till broken, but not light. Add 1 tablespoon of water for each white or 2 tablespoons for the whole egg. Mix well before using.

Bread crumbs are much better for frying than cracker dust. All stale bread should be run through the meat chopper.

Chop suet in a cool place, sprinkle with flour to prevent sticking.

Add a few drops of rosewater to almonds to prevent their oiling when chopped.

Raisins should be soaked in cold water before stoning them.

Cover pickle jar with a large plate, then heavy brown paper to exclude the air; pickle will then keep fresh for a long time. Never put the hands in a jar of pickle, as it causes it to spoil. Use a perforated spoon.

In preparing meat salad mix with some of the dressing and let it stand for several hours, then add the rest when combining the salad.

To keep tomatoes fresh for winter use take a large stone jar and fill it with nice ripe tomatoes (they must be perfect.) Take good cider vinegar, add as much water as vinegar. Have the tomatoes well covered, then put over a fresh cloth that may catch the scum arising. Weight gently to keep the tomatoes under cover. When needed peel with a sharp knife.

To Make Baking Powder.

Two ounces cream of tartar, 1 ounce soda, 1 ounce cornstarch. Mix together and sift 4 times. Put in sealed jar.

To Remove Mildew.

Put green tomatoes and salt on the material, lay in the sun 1 day, then wash with soap and dry in the sun again.

Curry Powder.

Four ounces coriander seed, 3 ounces turmeric, 1 ounce black pepper, 1 ounce ginger, $\frac{1}{2}$ ounce cardamon seed, $\frac{1}{2}$ ounce cumin seed, $\frac{1}{4}$ ounce cayenne pepper. Dry ingredients and pound to a powder in a mortar. Sift and bottle. Can be used to flavor meat, sauces or soups.

To Freshen a Room.

A room that has become stuffy from constant use or from to-

bacco smoke may be rendered fresh and sweet by placing $\frac{1}{2}$ an ounce of spirits of lavender and a lump of salts of ammonia in a wide mouth fancy jar or bottle. Leave it uncovered. This is a deodorizer and disinfectant, filling the room with a pleasant perfume.

To Keep Eye-Glasses Clear.

Rub the glasses with a soft potash soap every morning. After soap is applied the glasses can be polished bright.

In Broiling Meat.

In broiling meat over coals never allow it to smoke. After the coals have burned down throw on a handful of salt. If the dripping takes fire remove meat from stove for a few minutes.

Scorched Linen.

If any article has been scorched by ironing lay it where the sun will shine directly on it and it will disappear entirely.

Pans and Kettles.

Do not put pans and kettles full of water on the stove to soak, as it makes them more difficult to clean. Fill them with cold water and allow to stand for several hours.

To Clean Zinc.

To clean zinc utensils dip a piece of cotton in kerosene, then rub it on the utensil to be cleaned. Afterward dry with a clean cloth.

To Remove Grease Spots From Woolen.

Apply some absorbent cotton at once and the spots will disappear.

Hard Soap.

Pour 12 quarts soft boiling water on $2\frac{1}{2}$ pounds of unslacked lime. Dissolve 5 pounds of salsoda in 12 quarts soft hot water, then mix and let remain from 12 to 24 hours. Pour off the clear fluid carefully. Boil $3\frac{1}{2}$ pounds of clear grease and 3 ounces of resin in the above lye until the grease disappears; pour in a box and let remain 1 day. Cut in bars. After pouring off the liquid add 3 gallons of water and let remain with lime and soda dregs for a few days. Add 1 pint of this fluid to a boiler of water and it is an excellent wash for clothes.

MISCELLANEOUS

Uses of Lemons.

The juice of $\frac{1}{2}$ a lemon in $\frac{1}{2}$ a glass of water, taken several times a day, will destroy the germs of typhoid fever.

Lemon juice is excellent for biliousness.

The juice from a pineapple is good for throat affections, also for croup.

To Prevent Color Fading.

Use 1 tablespoon of oxgall in a bucket of cold water. Allow goods to soak in this water 6 hours, then hang up to dry.

For Materials That Fade.

One ounce sugar of lead in a bucket of rainwater. Soak 12 hours to set the color.

Vinegar Stew.

One-half coffee cup of vinegar, $\frac{1}{2}$ coffee cup water, 1 heaping teaspoon of butter, sugar to taste. Put vinegar and water in saucepan, sweetened. When it comes to a boil remove from fire. Drink hot.

Lemon Stew.

Peel 2 lemons and slice thin. Put in saucepan with 1 pint of water, sweetened to taste. Boil until reduced to $\frac{1}{2}$ pint. Drink hot.

Fig Paste.

One pound of best figs, 1 pint New Orleans molasses, 2 ounces of senna leaves. Chop all ingredients fine, put in porcelain kettle and boil tolerably stiff. When done add juice of 1 lemon; stir while cooling, cut in blocks and roll in oiled paper and put in boxes or jars.

An Aperient.

One pound of figs chopped fine, 1 pound of strained honey, $\frac{1}{2}$ pound senna, rubbed fine and sifted; put in self-sealing jar.

Fostoria Fruit Tablets.

Two ounces of raisins, 2 ounces prunes, 2 ounces figs, 2 ounces dates, 1 ounce senna leaves. Put these ingredients in water, removing seed and hard portions of fruit; chop all fine, spread thin and cut in squares. Wrap each piece in wax paper, put in glass jars and fasten securely. Two pieces are a dose.

Senna Prunes.

Twenty-four prunes, 1 pint of boiling water, 2 tablespoons senna leaves. Steep senna in the water where it will keep hot 2 hours, then strain. Wash saucepan and put in senna water and prunes, cover and simmer until the prunes have absorbed all the water, then put in a jar and use as required. They will keep fresh in a cool place for several months.

Imperial Granum.

Food for Invalids and Babies—Use 2 heaping teaspoons of granum, 1 teacup water, 2 teacups of new milk. Take a little water

and make into a paste; add a little salt and rest of water and milk. Cook in double boiler 30 minutes, stir occasionally. Water may be used entirely instead of milk, if one has indigestion.

Cologne.

Oils, lemon, bergamot, lavender, orange flower water, each $\frac{1}{2}$ ounce, extract voilette 1 ounce, oil neroli $\frac{1}{4}$ ounce, oil citronella $\frac{1}{8}$ ounce, cologne spirits 1 gallon. Oils with 3 ounces cologne spirits. Shake occasionally for a few days and add to alcohol.

Lime Water.

Take 4 heaping tablespoons of unslacked lime and put in a quart jar. Fill with cold water; stir until thoroughly dissolved. Stir occasionally for 12 hours, then pour in a bottle. Be careful not to put in the sediment from the bottom of the jar. It is then ready for use.

Croup.

Beat 1 teacup of molasses and 1 teaspoon soda till it foams, then give 1 teaspoon every few minutes.

For the Gums.

Use 2 parts of listerine and 1 part tincture of myrrh. Mix and put in a bottle, apply with a cloth. It hardens the gums and prevents bleeding. Use occasionally.

For Headache.

Take 1 teaspoon essence of peppermint, 1 teaspoon soda, dissolve in a tumbler of cold water and drink.

Smallpox Cure.

One grain solid extract digitalis, 1 grain sulphate of zinc, $\frac{1}{2}$ teaspoon sugar, 4 ounces of water. Dissolve the digitalis and the zinc separately, then compound the prescription.

The Dose for an Adult—One teaspoon every hour for 12 consecutive hours.

The Dose for an Infant—Ten drops for same length of time. For children under 10 years of age, $\frac{1}{2}$ teaspoon.

This is a powerful medicine and should only be given by a physician. It can be used for any eruptive disease.

For Malaria.

Cut 1 lemon into a pint of water, also the peel; boil until reduced to $\frac{1}{2}$ pint of liquid. Take 1 teaspoon before each meal.

Full deep breathing is excellent for indigestion or a bilious attack.

Cough Syrup.

Simmer together a handful each of mullein leaves and hoar-

hound in 1 quart of water, strain and add 1 quart of molasses. Cook slowly until syrup is of good consistency.

For Cold.

Two ounces of flaxseed with 1 quart of water, 2 ounces of rock candy, 1 pint of honey, juice of 3 lemons. Boil together until consistency of cream. Take 1 teacup of the mixture very hot upon retiring.

For Burns.

Apply linseed oil immediately and cover burn with absorbent cotton to exclude the air.

For Slight Burns or Scalds—Use fresh butter at once on burns or scalds.

For Corns.

Apply linseed oil on a cloth morning and night. This will soften the corn so that it is easily removed.

For Burns or Scalds.

Use Resinol ointment, and it is also excellent for eczema or any cutaneous trouble.

Hoarseness.

Use a little grated horseradish, and if not obtainable, a roasted lemon; put it in a piece of wet batting, cover with hot ashes and cook until roasted, then squeeze out the juice and mix with honey. Take 1 teaspoon of mixture every hour.

For a Gargle.

Take 15 drops of carbolic acid and put in a glass of cold water and gargle the throat once every hour.

For Toothache.

Apply essence of peppermint above the tooth.

For Gum Boils.

Paint the gum three times a day with tincture of iodine.

For Dew Poison.

Apply zinc ointment to part affected twice a day.

For Itching.

Twenty drops of carbolic acid in tumbler of water. Apply externally for itching.

For Headache.

Rub slices of lemon on the temple. It is excellent.

For Asthma.

Slice 1 fresh pineapple and put in quart jar, cover with brandy and take teaspoonful occasionally.

To Cure Sore Throat.

One teaspoon of powdered borax, 1 teaspoon of powdered alum, 1 teaspoon of granulated sugar. Put in a pint of cold water; boil till reduced to $\frac{3}{4}$ pint, then gargle the throat. Always have it lukewarm when using.

Barley Water for a Cough.

Take of Robinson patent barley 1 tablespoon. Mix well with a little cold water; add about 2 quarts of hot water, boil for 5 minutes. Season with plenty of sugar and juice of fresh lemon (it needs to be highly seasoned.) Cut a few shreds of the outside rind of the lemon and put in the pitcher. It is then ready for use.

Ointment.

One-fourth cup of turpentine, $\frac{1}{4}$ cup cider vinegar, $\frac{1}{4}$ cup common salt, $\frac{1}{4}$ cup coal oil, 1 egg. Beat egg, add salt, then other ingredients. Beat well and bottle for use. For cough or cold in chest apply externally and cover with flannel.

Uses of Soda.

For insect stings moisten 1 teaspoon soda with water and apply to the wound. For blisters, caused by burns, moisten soda with water and apply with a soft cloth. It is also excellent for poison caused by the ivy vine.

HINTS FOR TOILET

A Cure for Pimples and Blackheads.

Bathe the face with Castile soap and hot water. Dip a soft cloth in boiling water and cover the face, and as soon as it cools dip again in hot water and apply. This brings the blood to the sluggish glands and stimulates their activity. Continue treatment twice a day and 5 minutes at a time until relieved.

A French Prescription for Powder.

Take 1 pint of laundry starch and pulverize, then add $\frac{1}{4}$ pint of soda, combine and put in a starch bag. Use after a bath.

To Remove Freckles.

Add some grated horseradish to 1 cup of sour milk, then strain. It is a fine lotion for removing freckles. One ounce of lemon juice

in 1 pint of rosewater will answer the same purpose. They are excellent remedies and harmless.

For Moist Hands.

Use a little powdered borax in bathing, dusting afterward with boracic powder.

When the hands are stained use salt and lemon juice.

To prevent a shiny appearance of the skin use a few drops of camphor in the water.

To Wash the Hair.

Make an egg shampoo by beating the yolk of 1 egg in warm water. Rub well into the roots of the hair; rinse several times with warm water, then cold water. Dry the hair and brush it $\frac{1}{2}$ hour.

To Make the Hands Soft.

Rub sweet almond oil on the hands for several consecutive days.

Listerine.

Listerine is excellent used as an antiseptic. For sore throat 1 tablespoon of listerine and 1 tablespoon of water. Use as a gargle.

As a Dentifrice.

Put 6 drops of listerine in $\frac{1}{2}$ tumbler of water.

To Strengthen the Hair.

Dissolve 1 ounce of borax and 1 ounce of camphor in 2 quarts of water. Wash the hair with this once a week.

A Remedy for Sunburn.

Make a wash with 12 ounces of elderflower water, 6 drachms each of soda and pulverized borax. It makes the skin clear and soft.

Cold Cream.

One ounce of white rose perfume, $\frac{1}{2}$ ounce spermacetti, $\frac{1}{2}$ pint of rosewater and sweet almonds pulverized enough to make a paste. Beat all together.

To Remove Dandruff.

Put a pinch of powdered borax in warm water and dissolve thoroughly. Wash the scalp and afterward brush the hair 20 minutes.

For Chapped Hands.

Equal parts of lemon juice and glycerine rubbed on the hands after thoroughly rinsing them. Dry the hands well in cold weather is important.

For Chapped Hands.

Four ounces of rosewater, 2 ounces glycerine, 10 drops carbolic acid. Mix well and perfume it with violet or heliotrope.

For Oily Skin.

Put a pinch of borax in water when bathing.

For Corns.

Use Papier Fayard, cut in pieces, heat side and it will adhere to the corn. Leave on until relieved of soreness.

Cold Cream.

One ounce of pure white wax, 2 ounces spermacetti, $\frac{1}{2}$ pint of almond oil. Melt together and add 3 ounces of glycerine, 12 drops Attar of Roses. Stir until nearly cold, then let it settle. Put in fancy jar.

For Oily Skin.

Apply best alcohol on raw cotton to face. Use occasionally.

Wash for the Skin.

One ounce of dried rose leaves, $\frac{1}{2}$ pint of white wine vinegar, $\frac{1}{2}$ pint of rosewater.

Dioxogen.

Dioxogen is considered fine as a bleach for the face. Apply with soft cotton and leave on face to dry. It is excellent applied to the gums when there is inflammation or gum boils.

For Greasy Moist Hair.

Powdered bicarbonate of soda, biborate of soda, $\frac{1}{4}$ ounce of each, also powdered Eau de Cologne, 1 fluid ounce.

To Soften the Hands.

Before retiring bathe the hands well with warm water containing 2 or 3 teaspoons of bran and oatmeal, then wipe very dry, rub freely with mixture of 1 part lemon juice and 2 parts glycerine. Put on loose kid gloves and wear until morning.

To Whiten the Nails.

Rub the nails at night with sliced lemon; in morning rinse well with warm water.

MEASURES AND WEIGHTS—LIQUIDS

Six drops make 1 small teaspoonful.
Two teaspoons equal 1 dessertspoon.
Two dessertspoons equal 1 tablespoon.
Four tablespoons equal 1 wine glass.
Two wine glasses equal 1 gill.

Two gills equal 1 coffee cup.

Two coffee cups equal 1 pint of liquid or 1 pound dry material.

Four gills make 1 pint.

Two pints make 1 quart.

Four quarts make 1 gallon.

Two ordinary tumblers make 1 pint liquid.

One coffee cup equals $\frac{1}{2}$ pint liquid or $\frac{1}{2}$ pound dry material, namely, sugar, salt, meal.

One heaping tablespoon butter makes 1 ounce.

Four cups sifted flour weighs 1 pound.

One pint or 2 cups of oatmeal or cracked wheat in coarse grains weighs 1 pound.

Two coffee cups of meal or 1 pint, good measure, weighs 1 pound.

One pint liquid weighs 1 pound.

Five heaping teaspoons of flour equals 1 cupful.

Seven heaping tablespoon of sugar or salt equals 1 cupful.

One coffee cupful of butter packed solid is $\frac{1}{2}$ pound.

One tablespoon of salt is equal to 1 heaping tablespoon of sugar.



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